

Easy Peanut Butter Cookies

written by The Recipe Exchange | November 22, 2014

Ingredients

1 (14-oz.) can Eagle® Sweetened Condensed Milk (NOT evaporated milk)
3/4 to 1 cup peanut butter
1 egg
1 teaspoon vanilla extract
2 cups biscuit baking mix
granulated sugar

Directions

Preheat oven to 350°. In large mixer bowl, beat Eagle® Brand, peanut butter, egg and vanilla until smooth. Add biscuit mix; mix well. Chill at least 1 hour.

Shape dough into 1-inch balls. Roll in sugar. Place 2 inches apart on un-greased baking sheets. Flatten with fork.

Bake 6 to 8 minutes or until lightly browned (do not over bake). Cool. Store tightly covered at room temperature

PEANUT BLOSSOMS: Shape as above; do not flatten. Bake as above. Press solid milk chocolate candy drop in center of each cookie immediately after baking.