**Peanuty Peanut Butter Cookies**

**Yield:**36 cookies

**Ingredients**

* 1 cup of all purpose flour
* 1/2 cup of rolled oats
* 1 1/2 tsp of baking powder
* 1/2 tsp of salt
* 1 cup of peanut butter
* 1/2 cup of margarine
* 1 cup of lightly packed brown sugar
* 1/3 cup of white sugar
* 1 tsp of vanilla
* 2 eggs

From *The Basic Shelf Cookbook*

**Directions**

1. Mix flour, oats, baking powder and salt in a small bowl. Set aside.
2. Beat peanut butter and margarine together in a large bowl.
3. Stir in brown sugar, white sugar and vanilla. Mix well.
4. Add eggs, one at a time. Mix well.
5. Stir in dry ingredients. Mix well.
6. Turn on oven to 350F (180C).
7. Drop about 12 spoonfuls of cookie dough onto ungreased baking sheet. Use about one third of the batter. Bake until golden brown. This will take 10 to 15 minutes.
8. Lift baked cookies off the baking sheet and cool. Repeat Step 7 until all the cookies are baked.

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