



---

## Uploaded to VFC Website

▶▶▶▶ January 2013 ◀◀◀◀

---

This Document has been provided to you courtesy of Veterans-For-Change!

Feel free to pass to any veteran who might be able to use this information!

For thousands more files like this and hundreds of links to useful information, and hundreds of "Frequently Asked Questions, please go to:

[Veterans-For-Change](http://www.veteransforchange.org)

---

*Veterans-For-Change is a 501(c)(3) Non-Profit Corporation  
Tax ID #27-3820181*

***If Veteran's don't help Veteran's, who will?***

We appreciate all donations to continue to provide information and services to Veterans and their families.

[https://www.paypal.com/cgi-bin/webscr?cmd=\\_s-xclick&hosted\\_button\\_id=WGT2M5UTB9A78](https://www.paypal.com/cgi-bin/webscr?cmd=_s-xclick&hosted_button_id=WGT2M5UTB9A78)

---

**Note:**

VFC is not liable for source information in this document, it is merely provided as a courtesy to our members.



# All-Star Peanut Butter Cookies

★ **Prep Time:** 10 mins

★ **Cook Time:** 9 mins

★ **Total Time:** 19 mins

## ★ **Ingredients**

- ★ ➤ 1 cup(s) sugar
- ★ ➤ 1 cup(s) peanut butter
- ★ ➤ 1 egg(s)

## ★ **Preparation**

- ★ 1) Preheat oven to 375°F. Grease cookie sheets and set aside. In a medium bowl, stir together the 1 cup sugar, the peanut butter, and egg until well mixed. Using your hands, roll peanut butter mixture into 1-inch balls; place 2 inches apart on prepared cookie sheets. Flatten each ball slightly with a drinking glass that has been lightly greased and dipped in sugar. Lightly grease a small star-shaped cookie cutter; dip in sugar. Press into the center of each cookie.
- ★ 2) Bake about 9 minutes or until edges are set and bottoms are lightly browned.