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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.