



Peanut Butter Crisscross Cookies



SERVINGS



COOKING TIME

About 7 Dozen

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Peanut Butter Crisscross Cookies are a sweet and easy snack that will melt in your mouth. This recipe for old-fashioned peanut butter cookies with the fork imprinted crisscross pattern is a dessert staple.

Ingredients

- 1 1/2 Cup(s) firmly packed brown sugar
- 1 Cup(s) Peanut Butter
- 12 Tablespoon(s) (1-1/2 sticks) margarine or butter, softened
- 1/3 Cup(s) Water
- 1 Teaspoon(s) vanilla
- 3 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1 1/2 Cup(s) all-purpose flour
- 1/2 Teaspoon(s) Baking Soda
- 1 Egg(s)

Cooking Instructions

1. In large bowl, beat brown sugar, peanut butter and margarine until creamy.
2. Add water, egg and vanilla; beat well.
3. Add combined oats, flour and baking soda; mix well.
4. Cover; chill about 2 hours.
5. Heat oven to 350°F.
6. Shape dough into 1-inch balls.
7. Place 2 inches apart on ungreased cookie sheets.
8. Flatten with tines of fork dipped in granulated sugar, forming crisscross pattern.
9. Bake 9 to 10 minutes or until edges are golden brown.
10. Cool 2 minutes on cookie sheets; remove to wire rack.
11. Cool completely.

12. Store tightly covered.