

# Peanut Butter Cookies

## You Need:



1 cup  
peanut butter



1/4 cup  
sugar



1 - 14 oz. sweetened  
condensed milk



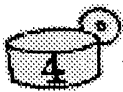
one egg



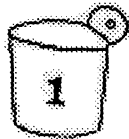
1 tsp.  
vanilla



2 cups  
Bisquick



1/4 cup dry  
measuring cup



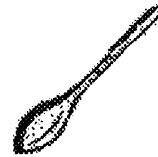
1 cup dry  
measuring cup



small bowl



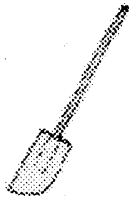
large bowl



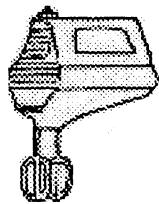
wooden spoon



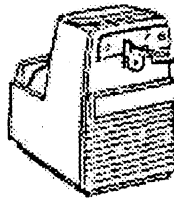
1 teaspoon



rubber  
spatula



handmixer



electric or hand can opener



cookie sheet



spatula



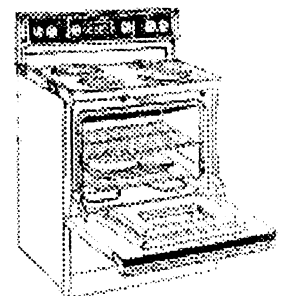
fork



metal spatula

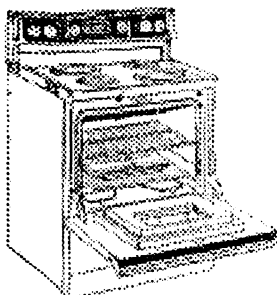


cooking rack

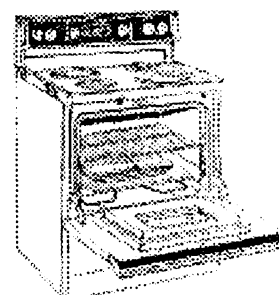


stove

1.

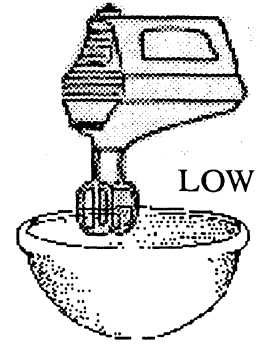
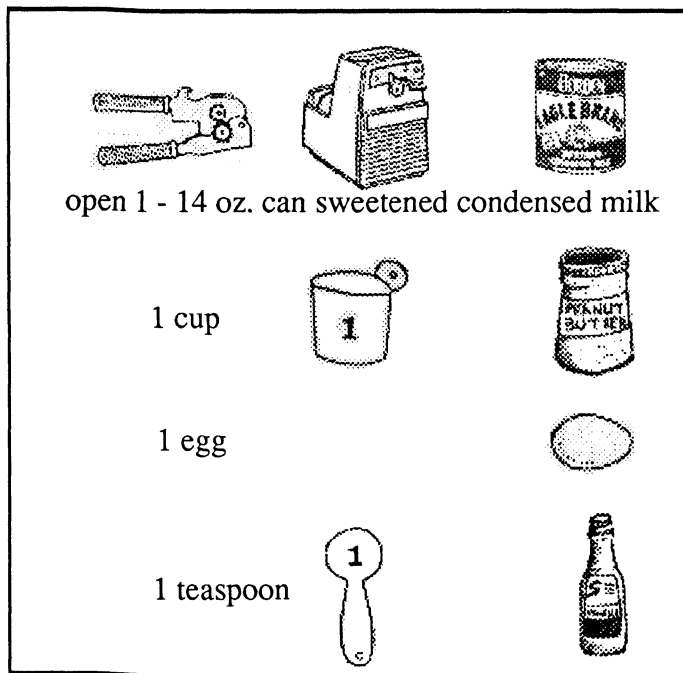


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Adjust oven rack to the 3rd from the bottom. Preheat oven to 350°.

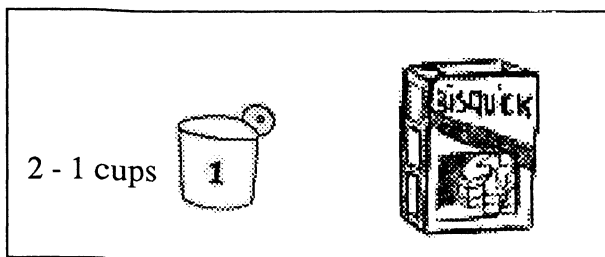
2.



Measure 1 - 14 oz. can sweetened condensed milk by opening it with an electric or hand can opener, 1 cup peanut butter, 1 egg and 1 teaspoon vanilla. Mix together on LOW speed using handmixer until smooth.

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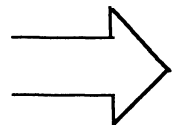
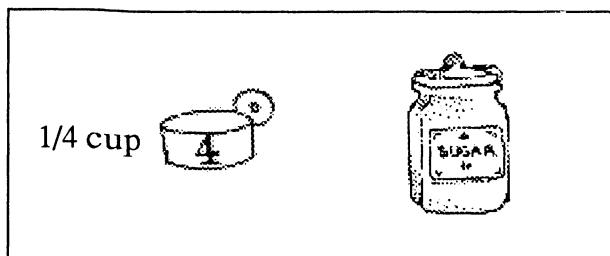
3.



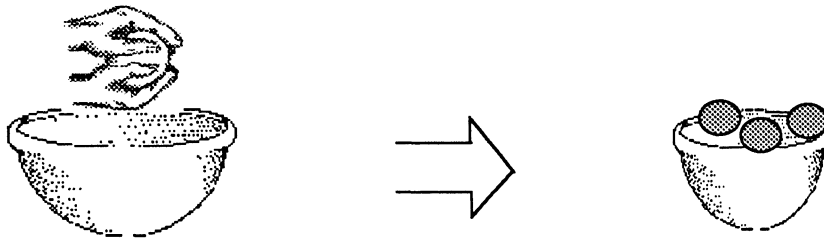
Measure 2 cups Bisquick. Add to creamed mixture. Stir together well.

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4.



Measure 1/4 cup sugar. Put into small bowl.



Shape dough into balls. Roll into sugar.

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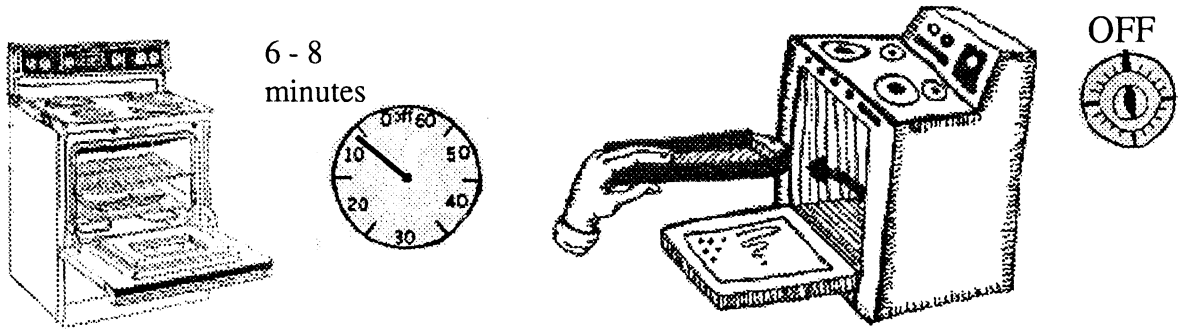
5.



Place on ungreased cookie sheet. Flatten with a fork.

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6.



Bake 6 to 8 minutes. Remove from oven . Turn oven OFF.

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7.



Put cookies on cooling rack to cool.

## PEANUT BUTTER COOKIES

### You Need:

1 - 14 oz. can sweetened condensed milk	wooden spoon
1 cup peanut butter	rubber spatula
1 egg	handmixer
1 tsp. vanilla	electric or hand can opener
2 cups Bisquick	cookie sheet
1/4 cup sugar	fork
1/4 cup dry measuring cup	spatula
1 cup dry measuring cup	small bowl
1 teaspoon	cooling rack
large bowl	stove
metal spatula	

1. Adjust oven rack to the 3rd from the bottom. Preheat oven to 350°.
2. Measure 1 - 14 oz. can sweetened condensed milk by opening it with an electric or hand can opener, 1 cup peanut butter, 1 egg and 1 teaspoon vanilla. Mix together on LOW speed using handmixer until smooth.
3. Measure 2 cups Bisquick. Add to creamed mixture. Stir together well.
4. Measure 1/4 cup sugar. Put into small bowl. Shape dough into balls. Roll into sugar.
5. Place on ungreased cookie sheet. Flatten with a fork.
6. Bake 6 to 8 minutes. Remove from oven. Turn oven OFF.
7. Put cookies on cooling rack to cool.