



# RASPBERRY PEANUT BUTTER COOKIES

MAKES:

24

PREP TIME:

15M

COOK TIME:

30M

VEGETARIAN

## INGREDIENTS:

1/2 Cup Crofter's Organic  
Raspberry Premium Fruit  
Spread

1/2 Cup Butter

3/4 Cup Granulated Sugar

1/4 Cup Brown Sugar

1 Cup Creamy Peanut  
Butter

1 Large Egg

1 Tsp Vanilla Extract

1+1/2 Cup All-Purpose Flour

1 Tsp Baking Soda

1/4 Tsp Salt

## DIRECTIONS:

1. Preheat oven to 350°F. Line two baking trays with parchment paper. Set aside.
2. In a large bowl, beat the butter until it is smooth. Next, add in the granulated sugar and brown sugar. Beat well until fluffy, scraping down the sides of the bowl as you mix.
3. Next, add in the peanut butter, egg, and vanilla extract into the bowl. Beat until combined.
4. Next, add in the flour, baking soda, and salt. Beat until just combined. Don't over mix.
5. Shape the dough in to roughly 1 ½ inch balls. Place the cookie balls on the prepared baking sheets, leaving space between each cookie.
6. Using a fork, gently flatten each cookie in an "x" pattern (~½ inch thick) to achieve that traditional peanut butter cookie cross pattern. Next, use the back of a spoon to make a small indent in the center of each cookie.
7. Next, carefully add 1 Tsp Crofter's Organic Raspberry Premium Fruit Spread to the center of each cookie.
8. Bake the cookies at 350°F for 13-15 minutes. The cookies are done when the edges are golden brown. Remove from oven and cool on a wire rack.
9. Once the cookies have cooled, spoon another 1 Tsp Crofter's Organic Raspberry Premium Fruit Spread to the center of each cookie. Enjoy!