

Softest Peanut Butter Cookies by Food Storage Moms

Ingredients:

5 cups flour (I use white bread flour)

3 teaspoons baking soda

1 teaspoon sea salt

2 cups soft butter

2 cups peanut butter

2 cups white sugar

2 cups brown sugar

4 eggs

2 teaspoons vanilla

1 bag chocolate kisses-unwrapped (this is optional-cookies are yummy plain)

Instructions:

1. Preheat the oven to 375 degrees. Cream the butter, white sugar, brown sugar, soda, salt, peanut butter and vanilla. Gradually add the flour until blended well. Shape the dough into 1-inch balls and place on a greased cookie sheet. Bake 10-12 minutes depending on the size of balls you make. After baking immediately add an unwrapped chocolate kiss in the center of each cookie. (This is optional)