

Peanut Butter Crunch Cookies

By: Dottie Baltz

Makes 2-1/2 dozen cookies

1/4 cup butter, softened	1/8 teaspoon salt
1/4 cup creamy peanut butter	1/4 cup Grape Nuts
1/4 cup sugar	
1/4 brown sugar	
1 egg	
1/4 teaspoon vanilla	
1/2 cup flour	
1/4 cup quick oats	
1/4 teaspoon baking soda	

Preheat oven 350 degrees. Cream butter, peanut butter, and both sugars. Beat in egg and vanilla. Combine remaining ingredients (minus the Grape Nuts) in a separate bowl and then add to the creamed mixture. Stir in Grape Nuts.

Drop by rounded teaspoonfuls, 3" apart on an ungreased cookie sheet. Flatten with fork.

Bake 9-12 minutes. Cool 5 minutes before removing. Allow to cool completely on a rack.

I've made this with a 1/4 cup of egg substitute and used Splenda brown sugar blend instead of regular brown sugar with good results. The cookie had a very cake like texture that way, which we like. They can also be frozen and enjoyed later.

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