

Pierre's Peanut Butter Star Cookies

Makes 20-25 cookies

Ingredients

Wet Ingredients

- ½ cup Creamy Peanut Butter
- ½ cup Margarine
- ½ cup White Sugar
- ½ cup Light Brown Sugar
- 1 tsp Vanilla
- 2 tbsp 2% or Whole Milk

Dry Ingredients

- 1 tsp Baking Soda
- 1 ¾ cup Flour
- ½ tsp salt

Other

- 1 bag Chocolate Stars



Steps

1. Put Chocolate Stars in Freezer
2. Combine all Wet Ingredients in a big bowl until creamy.
 - a. Margarine should be room temperature.
3. Mix all Dry Ingredients in separate bowl.
4. Slowly add Dry Ingredients into Wet while mixing.
5. Add extra Flour as needed until you can roll a ball in your hand without it getting stuck to your palms.
6. Make a ball of dough roughly 1 inch in diameter and then roll it in white sugar to coat.
7. Place on ungreased baking pan.
8. Bake at 350 degrees for 6-8 minutes.
9. Remove from oven and press a cold chocolate star into each cookie.
10. Bake another 3 minutes.
11. Let them rest on the cookie sheet for a few minutes before moving them to a paper towel to finish cooling.