

Steve's Peanut Butter Cookies

Blend together:

¾ cup softened, unsalted butter

½ cup granulated sugar

½ cup light brown sugar

Blend in:

1 egg

1 cup + 2 tablespoons chunky peanut butter

½ teaspoon salt

½ teaspoon baking soda

¼ teaspoon almond extract

¼ teaspoon vanilla extract

Mix in with wooden spoon:

1 ½ cups all purpose flour

¾ cup slivered almonds (toasted)

Form into about 1" balls and place on cookie sheet about 2 inches apart. Using a flour-dusted fork, press down slightly in two moves so as to create a hash mark on top of each cookie.

Bake at 375° for 15 minutes. Cool for 5 minutes then move to paper towels. Let cool completely before eating.