



Nut Butter Cup Cookies

Original Recipe Yield 40 cookies

Ingredients

1 3/4 cups all-purpose flour
1/2 teaspoon salt
1 teaspoon baking soda
1/2 cup butter, softened
1/2 cup white sugar
1/2 cup peanut butter
1/2 cup packed brown sugar
1 egg, beaten
1 teaspoon vanilla extract
2 tablespoons milk
1 tablespoon of your favorite fresh nut butter blend for each cookie (in a ball)

Directions

Preheat oven to 375 degrees F (190 degrees C).

Sift together the flour, salt and baking soda; set aside.

Cream together the butter, sugar, peanut butter and brown sugar until fluffy. Beat in the egg, vanilla and milk. Add the flour mixture; mix well.

Shape into 40 balls and place each into an ungreased mini muffin pan.

Bake at 375 degrees for about 8 minutes. Remove from oven and immediately press a nut butter ball into each cookie. Cool and carefully remove from pan.

Top with your favorite jam, yogurt, whip cream or nut.