

Our State eats

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Peanut Butter Promises

Yield: 3 dozen.

- 1¼ cups all-purpose flour**
- ¼ teaspoon baking powder**
- ¾ teaspoon baking soda**
- ¼ teaspoon salt**
- ¼ cup butter**
- ½ cup crunchy peanut butter**
- ½ cup sugar**
- ½ cup mild honey**
- 1 egg**

Sift the flour, baking powder, baking soda, and salt into a small bowl, and set aside. In a large bowl, beat the butter, peanut butter, sugar, honey, and egg until well-blended. Add the dry ingredients, and mix thoroughly. Cover and chill for 2 hours.

Preheat the oven to 375°. Grease baking sheets lightly. Roll bits of dough into walnut-size balls, and place 2 inches apart on baking sheets. Flatten with a fork to make a crisscross pattern. Bake 10 to 12 minutes. Allow cookies to rest on the pan a minute before transferring to a rack to cool.



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