See's CANDIES.

Peanut Butter Brittle Cookies



Makes 10-12 cookies

Ingredients

- 3/4 cup brown sugar
- 3/4 cup sugar
- 1 cup butter or margarine
- 1/2 cup chunky peanut butter
- 2 eggs
- 2 cups flour
- 1 teaspoon salt
- 1 tablespoon baking powder
- 1 cup See's Peanut Brittle, crushed

Instructions

- 1. Preheat oven to 350°. Prepare a lined or greased cookie sheet.
- 2. Cream together brown sugar, sugar and butter. Add peanut butter and eggs (one at a time). Mix together well.
- 3. In a separate bowl, sift flour, salt and baking powder. Mix the dry ingredients into the creamed mixture. Add the crushed See's Peanut Brittle.
- 4. Roll dough into small balls, flatten with a fork and place on cookie sheet.
- 5. Bake 15 minutes.