



beth dooley's kitchen



**Forever
Green**



Kernza[®] Peanut Butter Cookies

Recipe developed by Beth Dooley

1/2 c butter
1/2 teaspoon vanilla
1/2 cup sugar
1/2 cup brown sugar
1 egg
1/2 cup peanut butter

1 1/2 cup Kernza flour
1/8 teaspoon salt
1 teaspoon baking soda
1/2 cup semi-sweet chips
(optional)

- Preheat the oven to 350°F. Line a baking sheet with parchment paper.
- In a large bowl, cream together the butter, vanilla and sugars. Beat in the egg; stir in the a butter.
- In a small separate bowl, mix together the flour, salt and baking soda. Stir into the peanut butter mixture and combine. Mix in chocolate chips.
- Using a tablespoon, scoop up the dough and roll into small round balls. Place on the parchment paper about 2 inches apart. Press the balls with the back of a fork to a make a criss-cross design. Bake until just firm, about 8 to 10 minutes. Remove and cool the cookies on the baking sheet for abut 5 minutes. Transfer to a wire rack to cool thoroughly.

Makes 12-18 cookies