

Maggie's Chunky Peanut Butter Bites

Submitted By Monique Fisher

INGREDIENTS

2 cups whole wheat flour
1 tablespoon baking powder
1 cup chunky natural peanut butter
1 cup non fat milk

DIRECTIONS

Preheat your oven to 375°F.

Grease cookie sheets with spray shortening.

In large bowl, combine flour and baking powder. Use another bowl and combine the peanut butter and milk. Add the milk and peanut butter mixture to the dry ingredients and mix well.

On floured surface, roll out to ¼" thick. Cut out using cookie cutters.

Place on baking sheets and bake for about 20 minutes or until lightly browned. Place on racks to cool then store in airtight containers.

For an extra treat for your sweet-toothed companion...

Melt butterscotch or carob chips in the microwave (NOT chocolate) and dip a little of one end of the cookies.