

Holiday Peanut Butter Pixies

A time-honored favorite in my family! Perfect for holiday tables. Enjoy! :)

½ cup butter
½ cup crunchy peanut butter
½ cup sugar
½ cup light brown sugar
1 egg
½ tsp vanilla
1 ¼ cups all-purpose flour
¾ tsp baking soda
¼ tsp salt
¼ cup crushed roasted peanuts, salted (if desired)
powdered sugar
baking powder

1. Preheat oven to 375°F.
2. In a large bowl, mix cream together butter, peanut butter, sugars, egg and vanilla until well mixed.
3. Add flour, soda, salt and nuts. Mix well by hand.
4. Shape into 1" inch balls and place 2 inches apart on an ungreased cookie sheet.
5. Dip fork into baking powder and press down once very lightly in the center of a dough ball. Dip fork into baking powder again and hold the fork at a right angle and press down again, making a criss cross shape. Repeat with all dough balls.
6. Bake in oven for 12-15 minutes or until golden brown. (if you prefer a chewy cookie, bake closer to 12 minutes, and for a crispy cookie, closer to 15 minutes)
7. Remove from oven and cool on a rack.
8. When cookies are completely cool, place on cookie plate.
9. Dust with sifted powdered sugar until snowy. Garnish plate with mint sprigs and raspberries.

Makes about 2 dozen.