Alan's Peanut Butter Cookies

Preheat the oven to 375 degrees

1 ½ C All Purpose Flour
½ tsp Baking Soda
½ C Sugar
½ C Brown Sugar packed (I prefer dark brown but light brown is just fine)
1 stick (8oz) Butter softened to room temperature
1 tsp Vanilla Extract
1 Egg
1 C Peanut Butter (I prefer chunky but you might prefer smooth; either is fine)

Beat the butter, sugars, vanilla and egg until smooth. Add to peanut butter and continue beating. Add the flour ½ cup at a time along with the baking soda. Drop a tablespoon of dough onto a baking sheet (the recipe makes about 32 cookies). Press each cookie lightly with a fork.

Bake for 6-9 minutes until they get a little brown about the edges.