

## Whole Wheat Peanut Butter Cookies—Makes 50 Cookies

**Did you know?** You can often substitute whole wheat flour for all purpose flour without changing the final product.

$\frac{3}{4}$  cups all natural chunky peanut butter

$\frac{3}{4}$  cup honey

$\frac{1}{2}$  cup sugar

$\frac{1}{3}$  cup butter, softened

2 eggs

2 tsp vanilla

3 cups whole wheat flour

1 tsp baking soda

$\frac{1}{2}$  tsp salt

Preheat oven to 375 degrees. In bowl, beat together peanut butter, honey, sugar, and butter until light and fluffy; beat in eggs and vanilla. In separate bowl, combine flour, baking soda and salt; gradually stir into peanut butter mixture. (Batter can be covered and refrigerated for up to 1 day). Drop by spoonfuls onto greased baking sheet. Using a fork, gently flatten the dough in a crisscross pattern. Bake for 10 minutes or until golden brown.