

# CO.LAB

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## CO.LAB COOKIES

(PEANUT BUTTER COOKIE RECIPE)  
YELLOW DOG BREAD CO.

### INGREDIENTS

Butter	1 & 1/2 cup
Sugar	2/3 cup
Brown sugar	2/3 cup
Peanut butter	1 & 2/3 cup
Eggs	2
Vanilla extract	1 tsp.
Flour	2 cups
Baking powder	2 tsp.
Salt	1/2 tsp.

### DIRECTIONS

1. Preheat oven to 350 °F degrees.
2. Allow butter to come up to room temperature.
3. Put butter into mixing bowl, beat until soft.
4. Add both sugars, beat on medium speed until light and fluffy.
5. Scrape the side of the bowl, then add peanut butter.
6. Scrape again, add eggs and vanilla.
7. Measure flour, salt and baking powder into a separate bowl.
8. Add the dry ingredients a third at a time, scraping the bowl down between each addition.
9. Scoop cookies with a spoon and roll into round balls.
10. Bake cookies on a parchment lined baking sheet for 12-15 minutes.
11. Cookies will be slightly crumbly and come out as soft mounds.

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