



# Classic SunButter<sup>®</sup> Cookies

*Makes: 24 Cookies*

*Start to Finish: 30 Minutes + 1 Hour Chill Time*

## **INGREDIENTS:**

- 1 cup unsalted butter
- 1 cup SunButter
- 1 cup sugar
- 1 cup packed brown sugar
- 2 eggs
- 2-1/2 cups all-purpose flour
- 1/2 teaspoon baking powder\*
- 3/4 teaspoon baking soda\*
- 1/2 teaspoon salt

## **DIRECTIONS:**

In large mixing bowl with electric mixer, cream butter, SunButter, and sugars together until smooth and fluffy; beat in eggs; set aside.

In medium bowl, sift flour, baking powder, baking soda, and salt; stir into creamed SunButter mixture. Place dough in refrigerator for 1 hour.

Remove dough from refrigerator and roll into 1-inch balls and put on parchment lined baking sheets. Flatten each ball with a fork, making a crisscross pattern.

Bake for about 10 minutes or until cookies begin to brown.

When cookies are completely cooled, store in an airtight container at room temperature.

\*NOTE: We've reduced the baking soda and baking powder for this recipe by 50% because the chlorophyll in sunflower seeds may react with the baking soda and cause these cookies to turn green. This is completely harmless and does not affect taste.