



Peanut Butter Beauties (Vegan)

Ingredients:

½ cup	sugar
½ cup	brown sugar
½ cup	vegan margarine
½ cup	creamy peanut butter
2 Tbsp.	water
1 tsp.	vanilla
1 ¼ cup	all-purpose flour
¾ tsp.	baking soda
½ tsp.	baking powder
2 Tbsp.	cornstarch
¼ tsp.	salt

Carob Drizzle:

1 cup	barley sweetened carob chips
1 cup	creamy peanut butter



Directions:

In large mixing bowl, combine sugars and margarine until smooth then add peanut butter, water and vanilla. When smooth, add remaining ingredients and mix well.

Roll into 1" balls and place one inch apart on a non-stick baking sheet. Gently flatten cookies with the palm of your hand, then take a fork and press the tines of fork into cookie. Bake at 350 degrees for 8-10 minutes (be sure not to overbake). Let cookies cool on pan.

In a small glass bowl, spread peanut butter covering bottom and sides of bowl. Place carob chips on top of peanut butter and microwave for one minute. Let set for 2 min. and then stir until smooth. Place melted carob mixture in a Ziplock bag. Cut a small hole in corner of bag and use as a pastry bag to drizzle over each cookie.

Yields: 30 cookies

These are excellent for the holidays but don't wait till Christmas to try them! They are good all year long! Take these to a "cookie swap" and just watch how fast they disappear!