

Double Peanut Butter Joys

1 cup granulated sugar
1 cup brown sugar
1 cup margarine, softened
2 eggs
3 cups flour
1/2 teaspoon soda
1/4 teaspoon salt
2 cups peanut butter chips

Heat oven to 350 degrees. In a mixing bowl, beat sugars, margarine and peanut butter at medium speed of electric mixer until creamy. Add eggs, one at a time, beating after each addition. Stir in flour, soda and salt until well blended. Stir in peanut butter chips (dough will be stiff). Shape into balls and place 2-inches apart on greased cookie sheets. Make crisscross marks on top with a floured fork tines. Bake at 350 degrees for 8 to 10 minutes or until edges are set and tops are moist. Cool on wire racks. Makes about 3 dozen.