

merry
Christmas



from:



Butterscotch Apple Cookies

(Makes about 4 dozen)

- 1/2 c. butter, softened
- 1/2 c. peanut butter
- 2 T. water
- 1 jar Butterscotch Apple Cookie Mix

Preheat oven to 350°F. Beat butter and peanut butter in large bowl at medium speed of electric mixer until smooth. Add water and jar mix. Beat until well blended. Drop dough by rounded rablespoonfuls 2 inches apart onto baking sheets. Bake 8-10 minutes or until edges are lightly browned. Cool and remove to wire rack and cool completely.

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Print on cardstock and cut along dotted lines for a gift tag/recipe card!