

Approximate Time: 65 minutes

Prep Time: 30 minutes
Chill Time: 15 minutes
Bake Time: 10–15 minutes



## **Peanut Butter Footsteps**

## **Cookie Dough**

1 cup butter
1 cup brown sugar
1 cup granulated sugar
2 eggs
2/3 cup peanut butter

1 tsp. vanilla 2 cups flour

1 tsp. baking soda

1/2 tsp. salt

2 cups rolled oats

## **Peanut Butter Frosting**

1/4 cup peanut butter1 Tbs. butter3/4 cup powdered sugar2-4 Tbs. milk.

## **Chocolate Frosting**

1 Tbs. butter
1/8 cup unsweetened cocoa powder
3/4 cup powdered sugar
2-4 Tbs milk.

Preheat oven to 350 degrees. Cream together butter, brown sugar and granulated sugar. **Add** eggs, peanut butter & vanilla. Mix until smooth. Add flour, baking soda, salt, and oats. Mix until blended.

Roll dough on lightly floured surface to 1/4-1/2 inch thickness. Cut out with foot-shaped cookie cutter. Bake on lightly greased cookie sheet for 10-15 minutes.

Optional: Remove from oven and immediately cover each cookie with (8) chocolate chips. Allow chips to melt, then spread evenly over cookie. Cool in refrigerator until chips harden (this will be the sole). Frost other side of cookie with Peanut Butter Frosting.

**Treat Time:** Help children decorate cookies with chocolate frosting to look like sandals Jesus might have worn.

Closing Prayer and blessing on the food.