

PEANUT BUTTER AND JELLY COOKIES - SARA LAFOUNTAIN



Peanut butter and jelly immediately brings me back to great memories from my childhood. Carefree days with no responsibilities. Asking my Mom if I could make a picnic for my younger siblings and she, of course, said yes. Who would not want a quiet afternoon while the kids ate a picnic in the backyard? Thank you to Santa Cruz Organic and Womensforum for sponsoring this post. All of these opinions are 100% my own.

I have always loved to cook, even as a little girl. I would make the most perfect sandwiches for my little sister and brother. First, I would cut off the crusts. We all hated to eat the crust but my Mom did not like to waste food. The crustless bread that I placed on the counter always got a generous swipe of peanut butter as well as a huge dollop of gooey jelly. Jelly would be oozing from each side and my siblings were drooling as they waited for the picnic to begin. Each sandwich was cut into four triangles and placed on a colorful plate. I always thought I was so tidy and my Mom would never even know I had made PB&J sandwiches. When she told me I left drips of jelly all over the counter, the floor, and a trail to the back door I realized I was not as neat as I thought I was. My Mom would peer out the window and watch us enjoy our picnic and play on our small swing set. Oh, how I miss these easy times of being a child.

Fast forward to 2018 and I am a Mom of five children. I daily juggle two children with an auto-immune illness, a full-time job, and a side job as a blogger. I yearn for the simpler times, before the internet, and before life got so busy. Each time I eat the combination of peanut butter and jelly I can transport myself right back to the simpler times. But simple times were not all easy times. We had no Amazon deliveries or Target stores to shop at. It was a 20-minute car ride to the closest store. Our local stores had no selection either. Shop at the one store or do not shop at all. If I had to choose which time period I would want to live in, I would have to choose 2018. I cannot imagine life without my weekly Target runs.



Target is my happy place, the space I find a feeling of peace. I can find almost everything I need at Target: groceries, medications, dog food, snacks, video games, toys, and so much more. Over the years Target has increased the number of organic groceries that they carry which makes this health-conscious Mom quite happy. I no longer need to go to a health food store to buy organic products since Target carries so many.

We create recipes in our home quite often and I can tell you that these cookies were amazing. Every time a batch came out of the oven, they were eaten in minutes. This made it incredibly difficult to take pictures. These peanut butter and jelly cookies melt in your mouth, are quite healthy, and taste quite rich and delicious. When you use premium ingredients like Santa Cruz Organic products, your food tastes so much better. Make these cookies for your family and see if they bring you back to your childhood. An added bonus? Get **25% off** with Cartwheel at Target! One more bonus, these cookies are vegan so more people can enjoy them.

I would love for you to visit my blog, [Cookwith5kids](#).

Please follow me on social media and enjoy some more delicious recipes. You can find me on [Facebook](#), [Twitter](#), [Pinterest](#), [Instagram](#), and [YouTube](#).



Peanut Butter and Jelly Cookies:

Ingredients:

1/2 cup flour

1 and 1/2 tsp baking soda

1/2 cup sugar

1/4 cup Santa Cruz applesauce

1 tsp vanilla

pinch of salt

1 cup Santa Cruz Dark Roasted Creamy peanut butter

1/2 cup Santa Cruz Blackberry Pomegranate Fruit Spread

Instructions:

1. Preheat the oven to 350 and combine the dry ingredients in a large bowl and mix until combined.
2. Add all remaining ingredients to the mixing bowl and stir to form a dough.
3. Roll into balls.
4. Make an indentation in the center of each cookie and add a small dollop of fruit spread into each one.
5. Bake in a preheated oven (350F) for 10 minutes.

6. The cookies will look a bit underdone when you take them out of the oven. Let each batch cool for at least 10 minutes before removing them from the tray. They will really firm up while cooling.