

Peanut Butter Cookies

1/2 cup soft shortening

1/2 cup peanut butter

1/2 cup sugar

1/2 cup packed brown sugar

1 egg

1 1/2 cups sifted all-purpose flour (measure after sifting)

1/2 tsp baking powder

3/4 tsp soda

1/4 tsp salt

1/2 tsp vanilla

Set oven for 375°F, and lightly grease a cookie sheet. Sift flour once, measure, and add baking powder, soda, and salt. Sift again. Measure sugar with 1/2 cup dry measuring cup. Place in mixing bowl. Use same cup to measure brown sugar. After brown sugar is placed in bowl, measure the shortening and peanut butter.

Break egg into a small bowl. Mix shortening, peanut butter, sugars, and egg until well mixed. Add the dry ingredients that you have measured and stir in until no flour is showing. Avoid tasting the uncooked dough.

Chill dough. Roll into balls the size of a quarter. Place the dough balls 3 inches apart on a cookie sheet. Flatten the balls with a fork dipped in flour, making a crisscross design by pressing the fork the other way.

Bake about 10 to 12 minutes until set but not brown. Remove from sheet with a spatula and cool on a wire rack. Makes about 3 dozen cookies.

Source: Let's Begin Cooking (Publication 4JG-01PE)