

# Irresistible Peanut Butter Cookies

\*Recipe by Crisco\*

\*Yields three dozen cookies\*

## Ingredients

- 3/4 cup creamy peanut butter
- 1/2 cup Crisco shortening
- 1 1/4 cups firmly packed brown sugar
- 3 Tbsp milk
- 1 Tbsp vanilla
- 1 egg
- 1 3/4 cups all-purpose flour
- 3/4 tsp salt
- 3/4 tsp baking soda

## Instructions

1. Heat oven to 375°F.
  2. Combine peanut butter, Crisco, brown sugar, milk, and vanilla in a large bowl. Beat at medium speed of electric mixer until well blended. Add egg. Beat just until blended.
  3. Combine flour, salt, and baking soda. Add to creamed mixture at low speed. Mix just until blended. Drop by heaping teaspoonfuls 2 inches apart onto ungreased baking sheet.
  4. Bake at 375°F for 7-8 minutes, or until set and just beginning to brown. Cool 2 minutes on baking sheet before removing to cooling rack.
- > **\*\*Variation:\*\*** Flatten slightly in crisscross pattern with tines of a fork.

**IRRESISTIBLE PEANUT BUTTER COOKIES**

**CRISCO**

3/4 cup creamy peanut butter  
1/2 cup Crisco shortening  
1 1/4 cups firmly packed brown sugar  
3 tablespoons milk  
1 tablespoon vanilla  
1 egg  
1 3/4 cups all-purpose flour  
3/4 teaspoon salt  
3/4 teaspoon baking soda

1. Heat oven to 375 degrees.

2. Combine peanut butter, Crisco, brown sugar, milk and vanilla in large bowl. Beat at medium speed of electric mixer until well-blended. Add egg. Beat just until blended.
3. Combine flour, salt and baking soda. Add to creamed mixture at low speed. Mix just until blended. Drop by heaping teaspoonfuls 2 inches apart onto ungreased baking sheet.  
VARIATION: Flatten slightly in crisscross pattern with tines of fork.
4. Bake at 375 degrees for 7-8 minutes, or until set and just beginning to brown. Cool 2 minutes on baking sheet before removing to cooling rack.

YIELD: THREE DOZEN COOKIES