



PEANUT BUTTER COOKIES



Ingredients

- ½ cup shortening
- 1 cup granulated sugar
- 1 cup brown sugar
- 1 cup peanut butter
- 2 eggs
- 1 teaspoon vanilla
- 2 cups all-purpose flour
- ¼ teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon baking powder

Instructions

1. Cream together ½ cup shortening, 1 cup granulated sugar, 1 cup brown sugar.
2. Mix in 1 cup peanut butter. Beat well.

3. Add 2 well beaten eggs and 1 teaspoon vanilla.
4. Sift together 2 cups all-purpose flour, ¼ teaspoon salt, 1 teaspoon baking soda, 1 teaspoon baking powder and add to the creamed mixture.
5. Roll into balls and flatten with the tines of a fork.
6. Bake on an ungreased cookie sheet at 350 degrees F preheated oven for 15 minutes. Do NOT overbake!

BAKER'S NOTES:

Now this is a pretty simple recipe. I have made it with both Crisco shortening (because it is my favorite brand of shortening) and with margarine – because margarine and shortening are both made from oil. Both are delicious – margarine is generally twenty-five cents per stick (1/2 cup) so is cheaper than Crisco or probably any other shortening.

I use light brown sugar, but the flavor would be a little stronger maple flavor if you used dark brown sugar. Either works equally well.

Peanut butter can be any brand. And you can use chunky or smooth peanut butter. Up to you.

Eggs are usually large. And, honestly, I do not sift my flour – only rarely. Because back in the 1930's when mother wrote this recipe down flours were not pre-sifted. Today use your judgement depending on the kind of recipe, but I think all the flours I buy are pre-sifted and for cookies like these, it is just fine.

I make these with a spatula and bowl, and with an electric mixer (stand or portable). Easy either way. And you can cut the recipe in half or double and triple the batch. They freeze well.

I prefer my peanut butter cookies slightly soft, so I watch them close. When they start to brown around the edges – about 15 minutes – I remove them from the oven. Maybe let set a minute before putting on a cool surface.

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