



# IRRESISTIBLE PEANUT BUTTER COOKIES



1/2 cup Crisco  
all-vegetable shortening  
3/4 cup Jif® creamy  
peanut butter  
1-1/4 cups firmly packed  
light 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°F. **Place** sheets of foil on countertop for cooling cookies.
- 2 **Combine** shortening, peanut butter, 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.
- 4 **Drop** by heaping teaspoonfuls 2 inches apart onto ungreased baking sheet. **Flatten** slightly in crisscross pattern with tines of fork.
- 5 **Bake** at 375°F for 7 to 8 minutes, or until set and just beginning to brown. **DO NOT OVERBAKE.** **Cool** 2 minutes on baking sheet. **Remove** cookies to foil to cool completely.

Makes about 3 dozen cookies