

Peanut Butter Cookies

Description

None

Ingredients

- 1 cup Butter Flavor Crisco
- 2 cups peanut butter
- 1 1/2 cups granulated sugar
- 1 cup brown sugar, packed
- 2 tbsps milk
- 2 tsps vanilla
- 2 eggs
- 2 1/2 cups flour (all purpose)
- 1 1/2 tsps baking soda
- 1 tsp baking powder
- 1/2 tsp salt

Instructions

Heat oven to 375 degrees. Cream crisco, peanut butter, granulated sugar, brown sugar, milk and vanilla in large bowl at medium speed of electric mixer until well blended. Beat in eggs. Combine flour, baking soda, baking powder, and salt. Mix into creamed mixture. Drop rounded tablespoonfuls of dough 2" apart onto ungreased baking sheet. Flatten in crisscross pattern with fork dipped in flour. Bake 8 Minutes. Cool 2 Minutes on baking sheet. Remove to cooling rack.

BAKE AT 375° FOR 8 MINUTES

Notes

Summary

Yield: 24

Source: Crisco

Prep Time: 20 minutes

Category: Cookies & Bars

Cuisine: American

Tags: Peanut Butter, Cookies