

# 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