

Classic Peanut Butter
Cookies

as seen on

BellyFeathersParty.blogspot.com

375° for 7-10 minutes

- ½ cup granulated sugar
- ½ cup packed brown sugar
- ½ cup peanut butter
- ¼ cup shortening
- ¼ cup butter, softened
- 1 egg
- 1 ¼ cups all-purpose flour
- ¾ teaspoon baking soda
- ½ teaspoon baking powder
- ¼ teaspoon salt

Mix sugars, peanut butter, shortening, butter, and egg in large bowl. Stir in remaining ingredients.

Cover and refrigerate for 2 hours or until firm.

Shape dough into 1 ¼-inch balls. Place about 3 inches apart on ungreased cookie sheet. Flatten in crisscross pattern with fork dipped into sugar. Firmly press for nice design.

Bake 7-8 minutes for a softer cookie or 9-10 minutes for a crispier cookie.

Cool 5 minutes. Then remove from cookie sheet to cool on a wire rack.

Makes 2 ½ dozen.

(Source Betty Crocker)