

Peanut Butter Cookies

$\frac{3}{4}$ cup peanut butter

3 Tb milk

$\frac{1}{2}$ cup Crisco shortening

1 $\frac{1}{4}$ cups firmly packed brown sugar

1 Tb vanilla

1 egg

1 $\frac{3}{4}$ cups flour

$\frac{3}{4}$ tsp. salt

$\frac{3}{4}$ tsp. baking soda

Directions:

Preheat oven to 350 degrees.

Measure peanut butter & Crisco into the Kitchenaide mixer **bowl**.

Add brown sugar, milk and vanilla to the bowl.

Beat at medium speed with **mixer** until well blended.

Add egg and **beat** just until blended.

Measure flour into a separate, large **bowl**

Add salt and baking soda to the flour.

Now add all of the dry ingredients to the mixture in the Kitchenaide and **mix** well with **mixer** on low speed.

Drop by heaping spoonfuls, 2" apart onto ungreased **cookie sheet**. **Flatten** slightly with fork tines.

Bake 7-8 minutes or until set and just beginning to brown.