

IRRESISTIBLE PEANUT BUTTER COOKIES

- 3/4 cup Jif® Creamy Peanut Butter
- 1/2 cup (1/2 stick) Crisco Shortening
- 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** Jif, Crisco, light 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. **Drop** by heaping teaspoonfuls 2 inches apart onto ungreased baking sheet. **Flatten** slightly in crisscross pattern with tines of fork.
4. **Bake** at 375°F for 7 to 8 minutes, or until set and just beginning to brown. **Cool** 2 minutes on baking sheet. **Remove** cookies to foil to cool completely.

MAKES ABOUT 3 DOZEN COOKIES

The Crisco logo is written in a stylized, slanted, cursive font. The letters are bold and black, with a slight shadow effect. The 'C' is particularly large and loops around the 'R'. The 'I' and 'S' are also prominent, and the 'C' at the end is smaller and loops back.

How to substitute Crisco for butter or margarine in your favorite recipes...

1 cup Crisco + 6 teaspoons water = 1 cup butter or margarine