Peanut Butter Cookies

Quantity	Ingredient
1 cup	shortening
1 cup	peanut butter
1 cup	brown sugar
1 cup	granulated sugar
2	eggs
3 cups	flour
0.5 teaspoon	salt
2 teaspoons	soda
1 teaspoon	baking powder
1 teaspoon	vanilla

- 1. Cream shortening and peanut butter together.
- 2. Add sugar and continue to beat.
- 3. Add eggs and vanilla and beat until fluffy.
- 4. Sift flour.
- 5. Measure and add salt, soda and baking powder.
- 6. Sift again.
- 7. Gradually add sifted dry ingredients to creamed mixture and mix thoroughly.
- 8. Chill dough in refrigerator for several hours.
- 9. Shape dough into balls 1 inch in diameter.
- 10. Place balls 2 to 3 inches apart on greased baking sheet.
- 11. Press flat with a fork.
- 12. Bake at 375° for 12 to 15 minutes.

Makes about 7 dozen cookies.

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