

## PEANUT BUTTER CRISSCROSSES

2 CUPS SIFTED FLOUR  
3/4 TSP BAKING POWDER  
1/2 TSP SODA  
1/4 TSP SALT  
1/2 CUP SHORTENING  
1/2 CUP PEANUT BUTTER  
1/2 CUP FIRMLY PACKED BROWN SUGAR  
1/2 CUP WHITE SUGAR  
1 EGG  
1/4 CUP ORANGE JUICE

MEASURE FLOUR, SODA, BAKING POWDER AND SALT TOGETHER. SIFT. CREAM SHORTENING AND PEANUT BUTTER WITH BOTH SUGARS UNTIL FLUFFY. BEAT THE EGG AND ADD IT. SIFT IN FLOUR MIXTURE ALTERNATELY WITH THE ORANGE JUICE. ROLL THE DOUGH A TSP AT A TIME INTO BALLS. PLACE ON UNGREASED COOKIE SHEET. FLATTEN AND MAKE CRISSCROSSES ON EACH WITH THE TINES OF A FORK. BAKE AT 375 DEGREES FOR 12 MINUTES.

## COCONUT COOKIES

MEASURE AND SIFT TOGETHER 1 1/4 CUPS FLOUR, 1 TSP BAKING POWDER, 1 TSP BAKING SODA, AND 1/2 TSP SALT. IN A MIXING BOWL CREAM 1/2 CUP OLEO OR SHORTENING, 1/2 CUP WHITE SUGAR AND 1/2 CUP FIRMLY PACKED BROWN SUGAR. ADD 1 EGG, 1 CUP OATMEAL, 1 CUP COCONUT, 1/2 CUP CHOPPED PECANS AND 1/2 TSP ALMOND OR VANILLA EXTRACT.

MIX UNTIL WELL BLENDED. STIR IN DRY INGREDIENTS. SHAPE DOUGH INTO BALL. PLACE ON A GREASED COOKIE SHEET. BAKE AT 350 DEGREES FOR 12 MINUTES OR UNTIL LIGHT BROWN.

## PEANUT BUTTER OATMEAL COOKIES

THESE ARE GOOD!  
MAKES ABOUT 9 DOZEN

1 CUP OLEO  
1 CUP BROWN SUGAR  
1 CUP WHITE SUGAR

CREAM TOGETHER AND ADD 3 BEATEN EGGS, 1/2 CUP PEANUT BUTTER, 1 TSP SODA, 1/2 TSP SALT, 1 1/2 TSP CINNAMON, 1 1/4 CUPS FLOUR AND 3 1/2 CUPS OATMEAL. LAST ADD 1 TSP VANILLA AND 1 CUP CHOPPED RAISINS. MIX AND DROP BY TEASPOONS ON A GREASED COOKIE SHEET. PLACE EACH ABOUT 1 1/2 INCHES APART. BAKE AT 350 DEGREES FOR ABOUT 11 MINUTES.