

# Irresistable JIF Peanut Butter Cookies

## Ingredients:

¾ cup Jif Creamy Peanut Butter  
½ cup Crisco all vegetable shortening  
1 ¼ cups firmly packed light brown sugar  
3 tablespoons milk  
1 tablespoon vanilla  
1 egg  
1 ¾ cups all purpose flour  
¾ teaspoon salt  
¾ teaspoon baking soda



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1 egg  
1 ¾ cups all purpose flour  
¾ teaspoon salt  
¾ teaspoon baking soda



## Instructions:

Preheat oven to 375 degrees F. Place sheets of foil on countertop for cooling cookies.

Combine Jif peanut butter, shortening, light brown sugar, milk and vanilla in large bowl. Beat at medium speed with mixer until well blended. Add egg. Beat just until blended. 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 un-greased baking sheet. Flatten slightly in crisscross pattern with tines of fork. Bake at 375 degrees for 7-8 minutes or until set and just beginning to brown.

Yields: 3 dozen cookies. Prep time: 10 minutes. Baking time: 7-8 minutes per batch.



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Colorado Residential Mortgage Licensee



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