Peanut Butter Cookies

For members in 3rd and 4th grades only

1½ cups sifted all-purpose flour (measure after sifting)
½ teaspoon baking powder
¾ teaspoon baking soda
¼ teaspoon salt
½ cup soft shortening
½ cup peanut butter
½ cup sugar
½ cup packed brown sugar
1 egg
½ teaspoon vanilla

DIRECTIONS:
Set oven for 375º and lightly grease a cookie sheet. Sift flour once, measure, add baking powder, baking soda and salt. Sift again. Measure sugar with ½ dry measuring cup. Place in mixing bowl. Use same cup to measure brown sugar. After brown sugar is placed in bowl, measure the shortening and peanut butter.

Break eggs into a large bowl. Mix shortening, peanut butter, sugars, and egg until well-mixed. Add the dry ingredients that you have measured and stir until no flour is showing. Stir in vanilla. Avoid tasting the uncooked dough.

Chill dough. Roll into balls the size of a quarter. Place the dough balls 3 inches apart on a cookie sheet. Flatten the balls with a fork dipped in flour making a crisscross design by pressing the fork in both directions on the cookie.

Bake about 10-12 minutes until set but not brown. Remove from sheet with a spatula and cool on a wire rack.

Makes about 3 dozen cookies