

Peanut Butter Cookies



Packed with great peanut butter taste, these Betty's Best peanut butter cookies are sure to please.

Prep Time
25
Minutes

Total Time
2:35
Hrs:Mins

Makes
30
cookies

- 1/2 cup granulated sugar**
- 1/2 cup packed brown sugar**
- 1/2 cup peanut butter**
- 1/4 cup shortening**
- 1/4 cup butter or margarine, softened**
- 1 egg**
- 1 1/4 cups Gold Medal® all-purpose flour**
- 3/4 teaspoon baking soda**
- 1/2 teaspoon baking powder**
- 1/4 teaspoon salt**

1. Mix sugars, peanut butter, shortening, butter and egg in large bowl. Stir in remaining ingredients. Cover and refrigerate about 2 hours or until firm.
2. Heat oven to 375°F.
3. Shape dough into 1 1/4-inch balls. Place about 3 inches apart on ungreased cookie sheet. Flatten in crisscross pattern with fork dipped into sugar.
4. Bake 9 to 10 minutes or until light golden brown. Cool 5 minutes; remove from cookie sheet. Cool on wire rack.

Makes 30 cookies

**Make the Most of This
Recipe With Tips From The
Betty Crocker® Kitchens**

Special Touch

For a special treat, sandwich two of these all-time favorites together with a scoop of chocolate ice cream. Roll the edge in chopped candy bar or nuts.

Success

Want the perfect bumpy top on your cookies? Wipe off any excess dough and sugar that may collect between the tines of the fork.

Nutrition Information:

1 Serving (1 Serving) Calories 110 (Calories from Fat 55), Total Fat 6 g (Saturated Fat 1 g,), Cholesterol 5 mg; Sodium 100 mg; Total Carbohydrate 12 g (Dietary Fiber 0g, Protein 2 g; **Percent Daily Value***: **Exchanges:** 1 Starch; 1 Fat; *Percent Daily Values are based on a 2,000 calorie diet.

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