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Kitchen...
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great ideas

Betty's Tips

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 Hint

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

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Peanut Butter Cookies

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

Total: 2 hr 25 min

Prep: 15 min

Bake: 10 min

Chill: 2 hr

(Total time will vary; cook or bake time is per batch.)

Makes 2 1/2 dozen 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.

1 Cookie: Calories 110 (Calories from Fat 55); Fat 6g (Saturated 1g); Cholesterol 5mg; Sodium 100mg; Potassium 50mg; Carbohydrate 12g (Dietary Fiber 0g); Protein 2g
% Daily Value: Vitamin A 2%; Vitamin C 0%; Vitamin D 2%; Calcium 0%; Iron 2%; Folic Acid 2%
Diet Exchanges: 1 Starch; 1 Fat

If you enjoy this recipe, click [here](#) to order Betty Crocker's Cookie Book

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