



Peanut Butter Fingers

1 package Fleischmann's®
active dry yeast
2 tablespoons warm water
(105 to 115°)
½ cup granulated sugar
½ cup packed brown sugar
1 egg
½ cup Skippy® creamy or
super chunk peanut butter

¼ cup margarine or butter,
softened
¼ cup shortening
1½ cups Gold Medal® all-
purpose or whole wheat
flour*
¾ teaspoon baking soda
¼ teaspoon salt
Cocoa Glaze (below)

Dissolve yeast in warm water in large bowl. Mix in sugars, egg, peanut butter, margarine and shortening until smooth. Stir in flour, baking soda and salt. Cover and refrigerate 30 minutes. Heat oven to 375°. Shape dough by teaspoonfuls into 2½-inch fingers on ungreased cookie sheet. Bake until light brown, about 8 minutes; cool. Dip one end of each cookie into Cocoa Glaze. About 6 dozen cookies.

*If using self-rising flour, omit baking soda and salt.

Note: Unbleached flour can be used in this recipe.

Cocoa Glaze: Mix 1½ cups powdered sugar and ¼ cup Hershey's® cocoa in medium bowl. Stir in 3 tablespoons milk and 1 teaspoon vanilla until smooth. Stir in additional milk, ½ teaspoon at a time, until of desired consistency.