

## PEANUT BUTTER COOKIES

Yield 100

Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
257 cal	27 g	5 g	15 g	24 mg	211 mg	14 mg

**Ingredient**

SHORTENING  
 SUGAR, GRANULATED  
 SUGAR, BROWN, PACKED  
 EGGS, WHOLE, FROZEN  
 EXTRACT, VANILLA  
 PEANUT BUTTER  
 FLOUR, WHEAT, GENERAL PURPOSE  
 BAKING SODA  
 SALT

**Weight**

1-3/4 lbs  
 2 lbs  
 1 lbs  
 1-1/4 lbs  
 5/8 oz  
 2-1/2 lbs  
 3-1/3 lbs  
 1-1/3 oz  
 3/8 oz

**Measure**

1 qts  
 1 qts 1/2 cup  
 3-1/4 cup  
 2-1/4 cup  
 1 tbsp  
 1 qts 1/2 cup  
 3 qts  
 2-2/3 tbsp  
 1/3 tsp

**Issue****Method**

- 1 Place ingredients in mixer bowl in order listed. Mix at low speed 1 to 2 minutes or until smooth. Scrape down bowl once during mixing.
- 2 Divide dough into 10 pieces about 1 pound 3 ounces each. Form into rolls 1-3/4x20x1-1/4-inches; slice each roll into 20 pieces, about 1 ounce each.
- 3 Place in rows, 4 x 6, on ungreased sheet pans; using a fork, flatten to 1/4-inch thickness, forming a crisscross pattern.
- 4 Using a convection oven, bake at 325 F. for 10 minutes or until lightly browned on high fan, open vent.
- 5 Loosen cookies from pans while still warm.