Peanut Butter Cookies

Ingredients

- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1/2 cup shortening
- 1/2 cup peanut butter
- 1 egg
- 1 1/4 cup all purpose flour
- 3/4 tsp baking soda
- 1/2 tsp baking powder
- 1/4 tsp salt
- jelly or jam

Steps

1. Mix sugars, shortening, peanut butter, and egg.
2. Stir in flour, baking soda, baking powder, and salt.
3. Cover and refrigerate for 3 hours. Optionally.
4. Heat oven to 375 F.
5. Shape dough into 3/4-inch balls. Place 2 inches apart on ungreased cookie sheet.
6. Bake until set but not hard, about 10 minutes.
7. Cool slightly before removing from cookie sheet; cool completely. Put cookies together in pairs with jelly, if desired.

Notes

Refrigeration optional. Using applesauce instead of shortening makes cookies more dense and moist; use margarine or butter for a crispier cookie.