

Peanut Butter Blossoms

1/2 c. shortening	2 Tbs. milk
1/2 cup peanut butter	1 tsp. vanilla extract
1/2 c. firmly packed brown sugar	1 3/4 c. all purpose flour
1/2 c. granulated sugar	1 tsp. baking soda
1 large egg	1/2 tsp. salt
Sugar	48 foil-wrapped milk chocolate pieces, unwrapped

Directions:

1. Heat oven to 375.
2. Cream together shortening, peanut butter, brown sugar, and 1/2 c. sugar. Add egg, milk, and vanilla. Beat well.
3. Stir together flour, baking soda and salt. Add to creamed mixture. Beat on low speed until stiff dough forms.
4. Shape into 1-inch balls. Roll in sugar. Place 2 inches apart on increased cookie sheet.
5. Bake 10 to 12 minutes or until golden brown.
6. Top each cookie immediately with an unwrapped chocolate piece, pressing down firmly so that cookie cracks around edge. Remove from cookie sheets to cool

Yield: 4 dozen cookies