

## The Cookie Corner -----

The reception committee would like to thank those who faithfully donate cookies. Without these donations, we would have no cookies at the reception. Thanks also to our loyal volunteers for your committed service.

If you would like to donate baked goods (preferably homemade) or volunteer at the concert, please contact us ahead of time by calling the DTOS office at 302-995-2603 or by e-mailing Bob Dilworth at [dtos1@verizon.net](mailto:dtos1@verizon.net). Your message will be forwarded to the reception committee. If you have a favorite recipe that you would like to recommend, please e-mail it to Bob Dilworth. Your recipes will be included in future Cookie Corner columns.

If this recipe sounds intriguing, try making a batch or two. Also, you could bake one of your favorite treats and share them with us at the DTOS reception. You too can have lots of fun and support DTOS!

For this issue, we are featuring “Irresistible Peanut Butter Cookies” from <http://www.jif.com/Recipes>.

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### **Irresistible Peanut Butter Cookies**

#### Ingredients:

- 3/4 cup **Jif®** Creamy Peanut Butter
- 1/2 stick **Crisco®** All-Vegetable Shortening Sticks
- OR 1/2 cup **Crisco®** All-Vegetable Shortening
- 1 1/4 cups firmly packed brown sugar
- 3 tablespoons milk
- 1 tablespoon vanilla extract
- 1 large egg
- 1 3/4 cups **Pillsbury BEST®** All Purpose Flour
- 3/4 teaspoon baking soda
- 3/4 teaspoon salt

#### Directions:

1. HEAT oven to 375°F. Combine peanut butter, shortening, brown sugar, milk and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Add egg. Beat just until blended.
2. COMBINE flour, baking soda and salt. Add to creamed mixture at low speed. Mix just until blended. Drop by rounded tablespoonfuls 2-inches apart onto greased baking sheet. Flatten slightly in a crisscross pattern with tines of fork.
3. BAKE one baking sheet at a time 7 to 8 minutes, or until set and just beginning to brown. Cool 2 minutes on baking sheet. Remove cookies to cooling racks to cool completely.

Yield: 3 dozen cookies

\* Try making vegan peanut butter cookies by substituting soy milk for regular milk and using powdered egg substitute, rather than egg. Do not flatten the cookies with a fork. The cookies will be puffed, moist, airy, delicious, and better for you, too.