

Peanut Butter Cookies

Ingredients/Instructions

- 1 cup sugar
- 1 cup packed brown sugar
- 1 cup peanut butter
- ½ cup shortening
- ½ cup softened butter
- 2 eggs

Mix all of the above ingredients. The order in which you do this doesn't matter in the least. :)

- 2 ½ cups flour
- 1 ½ teaspoons baking soda
- 1 teaspoon baking powder
- ½ teaspoon salt

Mix these ingredients into the wet mixture.

Chill for about 2 hours, or overnight.

Preheat oven to 375 degrees

Shape into 1 ¼ inch balls - 3 inches apart

(Optional: Cover the balls in sugar)

Crisscross lightly with fork.

Bake 9-10 minutes, then cool on sheet.

Notes

I usually make a quadruple batch for my family of 10. They last for a few days, sometimes. Don't be like my mom and try to eat them straight out of the oven.

Ginger Snaps

Ingredients

- 1 cup brown sugar
- $\frac{3}{4}$ cup vegetable oil
- $\frac{1}{4}$ molasses
- 1 egg
- 2 eggs all-purpose flour
- 2 teaspoons baking soda
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ teaspoon ground cloves
- 1 teaspoon ground cinnamon
- 1 teaspoon ground ginger
- $\frac{1}{3}$ cup white sugar for decoration

Directions

1. Preheat oven to 375 degrees F
2. In a large bowl, mix together the brown sugar, oil , molasses and egg.
3. Combine the flour, baking soda, salt. Cloves, cinnamon, and ginger; stir into molasses mixture.
4. Roll Dough into 1 $\frac{1}{4}$ inch balls
5. Roll each ball in white sugar before placing 2 inches apart on ungreased cookie sheet.
6. Bake for 10-12 minutes in preheated oven.

*Notes

* It's hard to tell when they're done, because they're so dark. When done they'll develop cracks all along their surface.

*When they first come out of the oven they'll be slightly soft. That's ok they'll firm up while cooking.

Sugar Cookies

Ingredients

- 1 ½ cups sugar
- 1 ½ cups butter, softened
- 2 large eggs
- 2 Tablespoons vanilla extract
- 4 cups all- purpose flour
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar

Directions

1. Cream together sugar and butter until fluffy
2. Add eggs and vanilla; beat well.
3. Stir together dry ingredients; gradually add to creamed mixture until completely blended.
4. Cover and chill for at least 30 minutes.
5. On a lightly floured surface, roll dough to ¼-inch thickness
6. Cut with variouse shaped cookie cutters dipped in flour
7. Transfer cookies to ungreased cookie sheet.
8. Bake at 350 degrees for 10-12 minutes.