

# PB&J Cookies

## Ingredients

1 ¼ cups firmly packed light brown sugar  
¾ cup creamy peanut butter  
½ cup shortening  
3 tbsps milk  
1 tbsp vanilla  
1 egg  
1 ¾ cups all-purpose flour  
¾ tsp baking soda  
¾ tsp salt  
Jelly/jam of choice

## Preparation

1. Heat oven to 375°.
2. In a large bowl, combine brown sugar, peanut butter, shortening, milk and vanilla. Beat at medium speed of electric mixer until well blended. Beat in egg.
3. Combine flour, baking soda and salt. Add to shortening mixture and mix until blended. Scoop out about 1 tablespoon of dough and form into balls. Roll in granulated sugar. Place two inches apart on baking sheet. Press thumb into top of dough to create indent. Add jelly into indent until full.
4. Bake for 10 minutes. Do not overbake. Cool 2 minutes on baking sheets. Move to wire racks to cool completely.

*Yields 3 dozen cookies*

## Notes

- The jelly/jam center will spread as it cooks, so runny jams should be avoided.