



Peanut Butter Cookies With Lard

Made with ♥ By Shannon

Prep time: 20 minutes
Bake time: 8-10 minutes
Servings: 36

Ingredients:

1 cup peanut butter
½ cup lard (or shortening)
½ cup granulated sugar
1 large egg
½ cup brown sugar
1 teaspoon vanilla
3 Tbsp. milk
1 ¾ cup all purpose flour
1 tsp salt
¾ tsp baking soda
½ tsp baking powder

Directions:

1. Preheat oven to 350 degrees. Line baking sheet with parchment paper.
2. Whisk together the flour, salt, baking powder and baking soda and set aside.
3. Cream together the peanut butter, lard and sugar. Add vanilla and milk. Then mix well.
4. Add the egg and beat until just blended.
5. Slowly add the dry ingredients to the creamed mixture until just blended. Roll into 1" balls, slightly flatten with a fork in a crisscross pattern.
6. Finally, bake for 8-10 minutes. Let cool on cookie sheet for 2 minutes before transferring them to a rack to cool completely.