Yield $100 \quad$ Portion 2 Cookies

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| 257 cal | 27 g | 5 g | 15 g | 24 mg | 211 mg | 14 mg |
| Ingredient |  |  |  | Weight | Measure | Issue |
| SHORTENING |  |  |  | 1-3/4 lbs | 1 qts |  |
| SUGAR,GRANULATED |  |  |  | 2 lbs | $1 \mathrm{qts} 1 / 2$ cup |  |
| SUGAR,BROWN,PACKED |  |  |  | 1 lbs | 3-1/4 cup |  |
| EGGS,WHOLE,FROZEN |  |  |  | 1-1/4 lbs | 2-1/4 cup |  |
| EXTRACT,VANILLA |  |  |  | $5 / 8 \mathrm{oz}$ | 1 tbsp |  |
| PEANUT BUTTER |  |  |  | 2-1/2 lbs | $1 \mathrm{qts} 1 / 2$ cup |  |
| FLOUR,WHEAT,GENERAL PURPOSE |  |  |  | $3-1 / 3 \mathrm{lbs}$ | 3 qts |  |
| BAKING SODA |  |  |  | $1-1 / 3 \mathrm{oz}$ | 2-2/3 tbsp |  |
| SALT |  |  |  | $3 / 8 \mathrm{oz}$ | $1 / 3$ tsp |  |

## Method

1 Place ingredients in mixer bowl in order listed. Mix at low speed 1 to 2 minutes or until smooth. Scrape down bowl once during mixing.
2 Divide dough into 10 pieces about 1 pound 3 ounces each. Form into rolls $1-3 / 4 \times 20 \times 1-1 / 4$-inches; slice each roll into 20 pieces, about 1 ounce each.
3 Place in rows, $4 \times 6$, on ungreased sheet pans; using a fork, flatten to $1 / 4$-inch thickness, forming a crisscross pattern.
4 Using a convection oven, bake at 325 F . for 10 minutes or until lightly browned on high fan, open vent.
5 Loosen cookies from pans while still warm.

