## **DESSERTS (COOKIES) No.H 011 00**

## PEANUT BUTTER COOKIES

Yield 100 Portion 2 Cookies

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
257 cal	27 g	5 g	15 g	24 mg	211 mg	14 mg

<u>Ingredient</u>	<b>Weight</b>	<b>Measure</b>	<u>Issue</u>
SHORTENING	1-3/4 lbs	1 qts	
SUGAR,GRANULATED	2 lbs	1 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 oz	1 tbsp	
PEANUT BUTTER	2-1/2 lbs	1 qts 1/2 cup	
FLOUR,WHEAT,GENERAL PURPOSE	3-1/3 lbs	3 qts	
BAKING SODA	1-1/3 oz	2-2/3 tbsp	
SALT	3/8 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 1-3/4x20x1-1/4-inches; slice each roll into 20 pieces, about 1 ounce each.
- 3 Place in rows, 4 x 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.