

Here's what's cookin' Choco Peanut Butter Serves _____



Recipe from the kitchen of ^{Barb} Eason Hicks
Double 1/2 C. Shortening 1 egg ^{Double} 2 eggs
1 C. 1/2 C. P. Butter 2 Tablespoons ^{4 T. water} water
1 C. 1/2 C. granulated sugar
1 C. 1/2 C. Brown Sugar (Packed)
2 1/2 C. 1/4 Cups flour
1/2 t 3/4 Teasp. Soda
1/2 t 1/2 Teasp. Bk. Powder
1/2 t 1/4 Teasp. salt
17 oz. 2 packages (6 oz.) Choc. Chips
1 C. 1/2 Cup Chopped Peanuts

Heat oven to 375°. Grease a long pan
13x9x2 inches. Mix shortening, peanut
butter, sugars & egg thoroughly. Stir in
water, flour, soda, bk. powder & salt
& 1 package Choc. Chips. Spread in pan.
Bake about 20 minutes. Remove from
oven, immediately sprinkle remaining
Choc. Chips evenly over baked layer.
Place baking sheet over pan so
contained heat will soften Choc. Chips.
Spread chocolate evenly, sprinkle with
peanuts. Cut into bars about 3x1 inch.
Makes 32-36 Cookies