

Creamed mixture & mix just until blended.
Drop by heaping teaspoons 2 in. apart on
ungreased cookie sheet. Flatten slightly in
cruciform w/ fork. Bake 375° for 7 to 8 min.
or until set and just beginning to brown.
Do Not Overbake. Cook 2 min. on cookie sheet.
Remove cookies to foil to cool completely.
↓ I rolled in balls before flattening w/ fork. Make about 3 doz.

Do not use a low fat or reduced fat peanut butter.
They will be flat & hard. ~~They will be flat & hard~~
Use regular P. Butter (They need the fat & oil)
in regular

375° oven (before fork ball - will make rounder cookie)