



## White Lily Chocolate Dipped Soft Peanut Butter Cookies

- ❖ 3 1/4 cups **White Lily**® All-Purpose Flour
  - ❖ 1/4 teaspoon baking soda
  - ❖ 1/2 teaspoon salt
  - ❖ 1/4 cup **Crisco**® Butter Shortening
  - ❖ 1 cup **Jif**® Creamy Peanut Butter
  - ❖ 1/2 cup sugar
  - ❖ 1/2 cup brown sugar
  - ❖ 1 egg
  - ❖ 1 1/2 teaspoons vanilla
  - ❖ 3/4 cup sour cream
1. Preheat oven to 375° F. Coat baking sheet with no-stick cooking spray. Whisk together flour, baking soda, and salt in medium bowl. Set aside. Combine shortening, peanut butter, sugar, brown sugar, egg, and vanilla in large bowl, beat 2 minutes.
  2. Add sour cream and half the dry ingredients. Stir with a wooden spoon. Stir in remaining dry ingredients. Roll dough into 2- inch balls (about 2 tablespoon) with oiled hands; place on prepared baking sheet about 3 inches apart. Flatten in crisscross pattern with floured fork to about 1/2- inch thickness. Bake at 375° F. for 9 or 11 minutes or until cookies begin to look dry on top. (Cookies will not brown.) Remove from oven; cool 2 minutes. Remove cookies to cooling racks with metal spatula. Cool completely
  3. Prepare Chocolate Dip according to instructions below. Dip half of each cookie in the melted chocolate mixture. Cool on waxed paper in refrigerator until set.

Makes approximately 2 1/2 dozen cookies.

## **Chocolate Dip**

Melt 1 ½ cup semi-sweet chocolate chips in microwave safe bowl in microwave. Add 1 ½ tablespoons Crisco All-Vegetable Shortening; stir until blended. Dip half of each cookie in melted chocolate mixture. Cool on waxed paper in refrigerator. Makes enough for 2 ½ cookies.