

# K's Kitchen: Enough cookies to share

By Kathryn Reed

When I can find multiple places to disperse homemade cookies, all the better for my waistline. After all, I've eaten my share of dough so no need to have much of the end product in the house.

With my youngest niece starting her first year in college, it was time to bake her some cookies. I still remember how much I loved receiving care packages from my mom and older sisters. Cookies are what I tend to send.



Her first shipment had half chocolate chip – with white chocolate chips, and the other half was peanut butter crisscrosses.

Because I chose to bring something sweet to consecutive tennis matches Jacqueline benefited with getting variety in her box. Then Sue's work each got a plate, too. And there are a few packaged in the freezer for when I have a sweet tooth. It's also good to have some in the freezer because then I have a dessert for a last-minute situation.

To have enough cookies for everyone I made  $1\frac{1}{2}$  batches.

I'm not sure where the recipe originated. My mom wrote the card.

## **Peanut Butter Crisscrosses**

1 C shortening

1 C white sugar

1 C brown sugar

1 tsp vanilla

2 eggs

1 C peanut butter

3 C flour

2 tsp soda

Dash salt

Cream shortening, sugars and vanilla. Add eggs, beat well. Stir in peanut butter. Add dry ingredients.

Form into small ball. Place onto ungreased cookie sheet. Press with fork twice to make cross.

Bake 375 degrees for 10 minutes. Makes 8 dozen.