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"Peter Pan Cookies," *Aunt Jenny's Favorite Recipes* [TX 652 .C37 no.451]

Original Recipe:

1 cup spry
½ teaspoon salt
1 cup peanut butter
1 cup granulated sugar
1 cup brown sugar, firmly packed
2 eggs, well beaten
1 tablespoon milk
2 cups sifted flour
1 teaspoon soda

Combine spry, salt, and peanut butter, and mix well. Add granulated sugar and brown sugar gradually and cream thoroughly. Add beaten eggs and milk, mixing well. Sift flour with soda and add to the first mixture, blending well. Drop from teaspoon on baking sheets greased with Spry Pan-coat. Press cookies lightly with a fork to flatten slightly and to make attractive ridged tops. Bake in a moderately slow oven (325 degrees F) for 15 to 20 minutes. Makes 5 dozen cookies.

Modern Recipe:

1 cup Crisco shortening
½ teaspoon salt
1 cup peanut butter
1 cup granulated sugar
1 cup brown sugar, firmly packed
2 eggs, well beaten

3 tablespoons milk

2 cups sifted flour

1 teaspoon baking soda

1 cup semi-sweet chocolate chips

First, preheat the oven to 350 degrees Fahrenheit. Then, combine Crisco, salt, and peanut butter into a large mixing bowl and mix well. Add granulated sugar and brown sugar gradually and cream thoroughly. Next, add the beaten eggs and milk, mixing well. Combine the flour with the baking soda and add it to the first mixture, blending well. Finally, gradually stir in the chocolate chips. Place the cookies on a non-stick baking sheet or coat the sheet with non-stick baking spray. Bake in the oven (350 degrees F) for 15 to 20 minutes. This makes 5 dozen cookies.