



Peanut Butter Star Cookies

INGREDIENTS

- ¾ cup Hy-Vee peanut butter
- ½ cup Hy-Vee vegetable shortening
- 1 ¼ cups Hy-Vee brown sugar, packed
- 3 tbsp Hy-Vee skim milk
- 1 tbsp Hy-Vee vanilla extract
- 1 Hy-Vee large egg
- 1 ¾ cups Hy-Vee all-purpose flour
- ¾ tsp Hy-Vee salt
- ¾ tsp Hy-Vee baking soda
- ¼ cup Hy-Vee granulated sugar
- 48 Hy-Vee chocolate stars

PREPARATION

- 1** Preheat oven 350°. In a large bowl, combine peanut butter, vegetable shortening, brown sugar, milk and vanilla. Beat at medium speed until creamy; beat in egg.
- 2** In a separate bowl, combine flour, salt and baking soda. Add flour mixture to peanut butter mixture, mixing until just combined.
- 3** Form dough into 1-inch balls and roll in granulated sugar. Place on ungreased baking sheets. Bake 9 to 10 minutes. Immediately press one chocolate star in center of each cookie. Allow cookies to cool 2 minutes before removing from pan; cool completely before storing.

NUTRITION FACTS

Calories: 100
Total Fat: 5g
Saturated Fat: 1.5g
Trans Fat: 0g
Cholesterol: 5mg

Sodium: 80mg
Carbohydrates: 13g
Fiber: 0g
Sugar: 9g
Protein: 2g