Irresistible Peanut Butter Cookies

**Ingredients**

* 1 1/4 cups firmly packed light brown sugar
* 3/4 cup JIF(R) Peanut Butter
* 1/2 cup Butter Flavor CRISCO Stick
* 3 tablespoons milk
* 1 tablespoon vanilla
* 1 egg
* 1 3/4 cups sifted all-purpose flour
* 3/4 teaspoon baking soda
* 3/4 teaspoon salt

**Directions**

1. Preheat oven to 375 degrees F. Place sheets of foil on countertop for cooling cookies.
2. Combine brown sugar, JIF(R) peanut butter, shortening, milk and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Add egg. Beat just until blended.
3. Combine flour, baking soda and salt. Add to creamed mixture at low speed. Mix just until blended.
4. Drop by rounded tablespoonfuls 2 inches apart onto ungreased cookie sheet. Flatten slightly in crisscross pattern with tines of fork.
5. Bake one baking sheet at a time for 7-8 minutes or until set and just beginning to brown. Do not over-bake. Cool 2 minutes on baking sheet. Remove cookies to foil to cool completely.