

Peanut Butter Cookies

**3/4 cup natural peanut butter
1/2 cup shortening (Spectrum's Organic Palm shortening)
1 cup sugar
1 prepared EnerG egg replacer
1 1/4 cup + 2 TB Daisy whole wheat pastry flour
1 1/2 teaspoon baking powder
1/2 teaspoon salt**

In a large bowl, use an electric mixer to whip together the shortening and peanut butter. Add sugar and whip. Add egg and whip. In a separate small bowl, mix the flour, baking powder, and salt. Add the dry mix to the wet. Mix well. Use your hands to form a ball. Put the ball in a air tight container and refrigerate for about an hour. Remove from fridge and roll the cookies into walnut sized balls. Place on an ungreased cookie sheet. Gently smash each ball with a fork, criss-cross in both directions. Bake at 375° for about 11 minutes. Allow to cool for about 5 minutes on the cookie sheet, and then remove and completely cool on a wire rack. Makes about 2 dozen cookies.