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Betty Crocker

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Snickerdoodle Cookies



Treat your family to these snickerdoodle cookies that are perfect for dessert.

Prep Time

50 min

Total Time

50 min

Servings

48

- 1 1/2 cups sugar**
- 1 cup butter or margarine, softened**
- 2 eggs**
- 1 3/4 cups Gold Medal™ all-purpose flour**
- 1 cup Gold Medal™ whole wheat flour**
- 2 teaspoons cream of tartar**
- 1 teaspoon baking soda**
- 1/4 teaspoon salt**
- 1/4 cup sugar**
- 3 teaspoons ground cinnamon**

1. Heat oven to 400°F. In large bowl, beat 1 1/2 cups sugar, the butter and eggs with electric mixer on medium speed until well mixed. Stir in flours, cream of tartar, baking soda and salt.
2. In small bowl, mix 1/4 cup sugar and the cinnamon. Shape dough into 1 1/4-inch balls and roll in cinnamon-sugar mixture; place about 2 inches apart on ungreased cookie sheets.
3. Bake 8 to 10 minutes or until set. Cool 2 minutes; remove from cookie sheets.

Nutrition Information

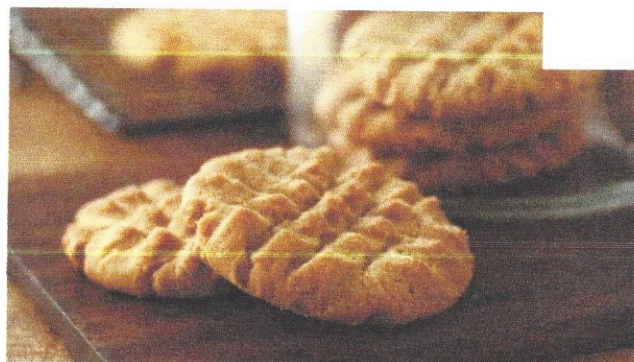
Serving Size: 1 Cookie Calories 90 (Calories from Fat 35), **% Daily Value** Total Fat 4g 4% (Saturated Fat 2 1/2g, 2 1/2% Trans Fat 0g 0%), Cholesterol 20mg 20%; Sodium 70mg 70%; Total Carbohydrate 13g 13% (Dietary

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Peanut Butter Cookies



Packed with great peanut butter taste, these Betty's Best peanut butter cookies are sure to please.

Prep Time
25 min

Total Time
2 hr 35 min

Servings
30

- 1/2 cup granulated sugar**
- 1/2 cup packed brown sugar**
- 1/2 cup peanut butter**
- 1/4 cup shortening**
- 1/4 cup butter or margarine, softened**
- 1 egg**
- 1 1/4 cups Gold Medal™ all-purpose flour**
- 3/4 teaspoon baking soda**
- 1/2 teaspoon baking powder**
- 1/4 teaspoon salt**

- 1.** Mix sugars, peanut butter, shortening, butter and egg in large bowl. Stir in remaining ingredients. Cover and refrigerate about 2 hours or until firm.
- 2.** Heat oven to 375°F.
- 3.** Shape dough into 1 1/4-inch balls. Place about 3 inches apart on ungreased cookie sheet. Flatten in crisscross pattern with fork dipped into sugar.
- 4.** Bake 9 to 10 minutes or until light golden brown. Cool 5 minutes; remove from cookie sheet. Cool on wire rack.

For a special treat, sandwich two of these all-time favorites together with a scoop of chocolate ice cream. Roll the edge in chopped candy bar or nuts.

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Old-Fashioned Oatmeal-Raisin Cookies



Bite into good old-fashioned homemade goodness with classic oatmeal cookies. You'll find just the right combo of butter, sugar, oats and raisins.

Prep Time
60 min

Total Time
60 min

Servings
72

- 1 1/4 cups sugar**
- 1/2 cup butter or margarine, softened**
- 1/3 cup molasses**
- 2 eggs**
- 2 cups quick-cooking oats**
- 1 2/3 cups Gold Medal™ all-purpose flour**
- 1 teaspoon baking soda**
- 1 teaspoon ground cinnamon**
- 1/4 teaspoon salt**
- 1 cup raisins**

- 1.** Heat oven to 375°F. In large bowl, stir together sugar, butter, molasses and eggs. Stir in remaining ingredients except raisins until well blended. Stir in raisins.
- 2.** Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheets.
- 3.** Bake 9 to 10 minutes or just until set. Cool 1 minute; remove from cookie sheets.

If you'd rather, you can substitute 1 cup chopped nuts, chopped dates or flaked coconut for the raisins.

Nutrition Information

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