Grannie's Peanut Butter Cookies



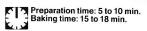


Grandma's Cookies Card 6

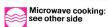
Group



Creamy and crispy at the same time. And rolled oats and bran give these peanut butter cookies a nutritional boost.







For 7 dozen cookies you will need: Preparation:

- 1 cup butter or margarine
- 34 cup brown sugar 34 cup granulated sugar
- 1 tsp. vanilla
- 1 cup peanut butter, creamy or chunky
- 2 eggs, beaten
- 11/4 cups all-purpose flour

- 1 cup bran 3/4 cup rolled oats 2 tsp. baking soda

- Melt butter. Beat together with the sugars, vanilla, peanut butter and eggs.
- In a separate bowl, combine the flour, bran, oats and baking soda.
- 3 Stir mixture into butter mixture.
- 4 Drop by teaspoons onto ungreased cookie sheet.
- **5** Bake at 350°F for 15 to 18 minutes.
- 6 Remove to a rack to cool.

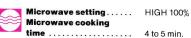


Everyone has heard about the benefits of fiber. Oat and bran can significantly lower blood cholesterol in addition to adding fiber. Experiment with your own recipes.

How to Microwave

Grannie's Peanut Butter Cookies





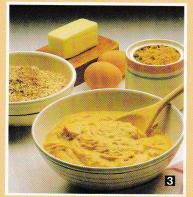
For 32 bars you will need:

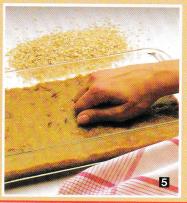
- 1 cup butter or margarine
- 34 cup brown sugar
- 34 cup granulated sugar
- 1 tsp. vanilla
- 1 cup peanut butter, creamy or chunky
 2 eggs, beaten
 1½ cup all-purpose flour
 1 cup bran

- 34 cup rolled oats
- 2 tsp. baking soda

Preparation:

- 1 Place butter in a microsafe bowl, breaking it up into pieces.
- Microwave at HIGH power for about 45 seconds. Cover with wax paper to prevent spattering.
- 3 Beat in the sugars, vanilla, peanut butter and eggs.
- 4 Combine flour, bran, oats and baking soda. Stir into butter mixture.
- 5 Press out half of dough into an 8-by-8-inch microsafe dish.
- 6 Shield corners of dish with foil to prevent overcooking.
- Microwave at HIGH power for 4 to 5 minutes, turning a quarter turn 3 times during baking.
- 8 Cool before cutting into bars.
- 9 Repeat with second batch of dough.







	PER SERVING	PERCENTAGE OF USRDA
I	Calories 81	Protein 2.9%
I	Protein 1.9 (Calcium1.2%
ı	Fat 5.2 d	1 Iron 2.3%
ı	Carbohydrates . 7.2 d	Vitamin A 2.4%
l	Sodium 78 mg	