

Peanut Butter Chip Orange Cookies
Submitted by Dolly Cena

1/2 cup (1 stick) butter or margarine, softened
1/2 cup shortening
3/4 cup granulated sugar
3/4 cup packed light brown sugar
2 eggs
1 tablespoon freshly grated orange peel
1 teaspoon vanilla extract
2 1/4 cups all-purpose flour
1 teaspoon baking soda
1/4 cup orange juice
1 teaspoon salt
1 2/3 cups (10 oz. pkg.) Reese's Peanut Butter Chips

Heat oven to 350 degrees.

Beat butter, shortening, granulated sugar and brown sugar in large bowl until light fluffy. Add eggs, orange peel and vanilla. Beat until blended. Stir together flour, baking soda and salt, add alternately with orange juice to butter mixture, beating until well blended. Stir in peanut butter chips.

Drop by teaspoons onto ungreased cookie sheet. Bake 8 to 10 minutes or until lightly browned. Cool slightly, remove from cookie sheet to wire rack. Cool completely. Makes about 6 dozen cookies.