

Peanut Butter Cup Chocolate Cookies

**1/2 cup shortening
1/2 cup butter or margarine
3/4 cup sugar
3/4 cup packed brown sugar
1 teaspoon baking soda
2 eggs
2 ounces unsweetened chocolate, melted and cooled
1 teaspoon vanilla
2 1/4 cups flour
2 cups coarsely chopped chocolate-covered peanut butter cups**

Beat shortening and butter or margarine in mixing bowl with electric mixer on medium to high speed for 30 seconds.

Add granulated sugar, brown sugar, and baking soda, beat until combined. Add eggs, chocolate, and vanilla, beat until combined. Beat in as much flour as you can with mixer. Stir in remaining flour. Stir in chopped peanut butter cups.

Drop dough from a rounded tablespoon 2 1/2 inches apart onto ungreased cookie sheet. Bake in a 375 degree oven for 10-12 minutes. Cool on cookie sheet. Remove and cool on a wire rack. Makes 32.