

Peanut Whirls from Aunt Chris Winter through Velma White Winter.

## Ingredients

1/2 C vegetable shortening  
1/2 C creamy peanut butter  
1 C sugar  
1 egg  
1 tsp. vanilla extract  
1-1/4 C of sifted flour  
1 tsp. soda  
1/2 tsp. salt  
2 Tbsp. milk  
1 pkg (6 oz.) semi-sweet chocolate bits, melted and cooled

Cream shortening, peanut butter and sugar until light. Beat in egg and vanilla. Add sifted dry ingredients and milk. Chill until firm enough to roll into two small rectangles. Spread with chocolate, roll as for jelly roll. Chill 1/2 hour. Cut in 1/4 inch slices, put on cookie sheet and bake in 350 oven for about 10 minutes. Makes 3 1/2 dozen cookies.

Note: If necessary to chill dough longer than 1/2 hour, warm up slightly before slicing as chocolate become brittle if chilled too long.