

PARTY COOKIES

(A Robin Hood *Pre-sifted* Flour recipe)

1 cup brown sugar, firmly packed	1½ tsp. vanilla
½ cup granulated sugar	2½ cups ROBIN HOOD All-Purpose Flour (Regular or Instant Blending)
1 cup shortening	1 tsp. soda*
2 eggs	1 tsp. salt*
	1½ cups M&M's® Plain Chocolate Candies

- 3 CREAM sugars, shortening, eggs and vanilla thoroughly.
- 1 SPOON Robin Hood Flour [not sifted] into dry measuring cup. Level off and pour measured flour onto waxed paper.
- 2 ADD..... soda and salt to Robin Hood Flour [not sifted]. Stir to blend.
- 4 ADD..... blended dry ingredients to creamed mixture. Mix well.
- 5 STIR IN ½ cup M&M's Plain Chocolate Candies. Reserve remaining candies for decorating.
- 6 DROP..... by teaspoonfuls or shape dough into 1-inch balls and place on ungreased baking sheet.

DECORATE... tops of cookies with remaining M&M's Plain Chocolate Candies as desired.
BAKE..... at 375° for 10-12 minutes.
YIELD..... 5-6 dozen cookies.

*If you use Robin Hood Self-Rising Flour, omit soda and salt.