

Chocolate Peanut Butter Cookies

- 1 1/2 cups packed brown sugar
- 1 cup peanut butter
- 3/4 cup margarine
- 1/3 cup water
- 1 egg
- 1 tsp. vanilla
- 3 cups uncooked oats
- 1 1/2 cups all-purpose flour
- 1/2 tsp. baking soda
- 1 1/2 cups chocolate chips
- 4 tsp. vegetable shortening

1. Preheat oven to 350 degrees.
2. Beat together brown sugar, peanut butter, and margarine until light and fluffy.
3. Blend in water, egg and vanilla.
4. Add combined dry ingredients. Mix well.
5. Shape dough into one inch balls. Place on ungreased cookie sheet, flatten to 1/4 inch thickness with bottom of glass dipped in sugar.
6. Bake 8-10 minutes or until edges are golden brown. Cool completely.
7. In heavy saucepan over low heat, melt chocolate and shortening, stir until smooth.
8. Top each cookie with 1/2 tsp. of melted chocolate; sprinkle with chopped nuts.
9. Chill until set.