



Peanut Butter Pudding Cookies

From Lori Bayne, MACC's Customer Master Product Owner

¾ cup softened butter

½ cup peanut butter, I use creamy

½ cup granulated sugar

½ cup brown sugar, packed

2 eggs

1 Tablespoon honey

1 teaspoon vanilla extract

2 ¼ cups all-purpose flour

1 teaspoon baking soda

½ teaspoon salt

1 ¾ oz. box of instant vanilla pudding mix

1 cup semi-sweet chocolate chips

1 cup Reese's Pieces

In a large mixing bowl, cream butter, peanut butter and sugars until fluffy. Add eggs, vanilla and honey and beat again.

In a bowl, combine the dry ingredients (flour, pudding mix, baking soda and salt) together.

Slowly, add the dry ingredients to the wet mixture, being careful not to over mix. Stir in the chocolate chips and Reese's Pieces by hand.

Drop by the scoopful onto a baking sheet lined with parchment paper. I use a large Pampered Chef one. I makes 29 large cookies.

Bake at 350 degrees for 10 minutes. Do not over bake. Cool on the pan for 3-4 minutes before removing them to a wire cooling rack to cool completely.