



Peanut Butter Butterfinger Cookies

- 1 cup (2 sticks) softened salted butter
- 1 cup granulated sugar
- 1 cup light brown sugar
- 1 ½ cups creamy peanut butter
- 2 large eggs
- 1 teaspoon vanilla extract
- 3 cups all-purpose flour (I use heaping cups for puffy, thicker cookies)
- 1 teaspoon baking soda
- 1 cup peanut butter chips
- 1 cup chopped Butterfinger candy bars (about 3)

Preheat oven to 350 degrees. Prepare cookie sheets by lining with parchment paper.

In a large mixing bowl, blend together butter, granulated sugar, and brown sugar, until creamy. Add peanut butter and vanilla extract, until well combined.

Add flour and baking soda and mix until combined. Add peanut butter chips and crushed Butterfingers into this creamed mixture. It might be easier to use a wooden spoon to incorporate into the dough.

Scoop cookies into dough balls. I use a large Pampered Chef cookie scoop. Place dough balls on the prepared cookie sheets and top the tops to flatten slightly. Bake in the oven for approximately 12 minutes. I bake them for 6 minutes on the bottom rack and then rotate for additional 6 minutes on the top rack.

Let cookies cool on the cookie sheet for a few minutes and then remove to a wire cooling rack. This recipe makes 40 large cookies.

Recipe courtesy of Lori Bayne, Customer Master Product Owner. Have a recipe you'd like to share? Send it to Ryan at rthompson@macnet.com.