



RECIPE

rhino

♥ recipes worth sharing

Reese's Peanut Butter Cup Cookies

Description:

These buttery, tender cookies are baked until lightly golden and finished with a miniature Reese's Peanut Butter Cup pressed into the center while still warm. A longtime favorite for holidays, cookie exchanges, and family gatherings.

INGREDIENTS

- 1¼ cups flour
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ¼ pound butter (1 stick), room temperature
- ¾ cup granulated sugar
- ½ teaspoon vanilla extract
- 1 egg
- 16 miniature Reese's Peanut Butter Cups, unwrapped

RHINO TIP



For the neatest presentation, unwrap all of the peanut butter cups before the cookies go into the oven so they can be pressed into the hot cookies immediately after baking.



PREP TIME
15 min



BAKE TIME
15 min



TOTAL TIME
30 min



YIELD
16 cookies

STEP-BY-STEP INSTRUCTIONS



1 Prepare the baking pan and oven.

Preheat the oven to 325°F. If using a cookie sheet, leave it ungreased. If using a regular muffin pan, lightly grease the cups.



2 Mix the dry ingredients.

In a small bowl, combine the flour, baking soda, and salt.



3 Make the cookie dough.

In a large bowl, beat the butter and sugar until light and fluffy. Beat in the vanilla and egg. Gradually stir in the flour mixture until combined.



4 Portion the dough.

Drop the dough by level ¼-cup measures onto the cookie sheet, or place the dough into the prepared muffin pan cups.



5 Bake and add the peanut butter cups.

Bake for 15 minutes. Immediately after removing the cookies from the oven, gently press one miniature Reese's Peanut Butter Cup into the center of each cookie. Allow the cookies to cool before serving.

TIPS & VARIATIONS

1



Use milk chocolate, dark chocolate, or white chocolate peanut butter cups for a fun variation.

2



Chill the dough for 30 minutes before baking if you prefer a slightly thicker cookie.

3



Store in an airtight container at room temperature for up to 4 days.

4



These cookies are perfect for holiday cookie trays and cookie exchanges.

5



Freeze the baked cookies in an airtight container for up to 3 months. Thaw at room temperature before serving.



Family favorites, one recipe at a time.

