



**RECIPE**  
*rhino*

♥ *recipes worth sharing*

# ⇒ Snickers Peanut Butter ⇒ COOKIES ♥

Rich peanut butter cookies loaded with chopped Snickers pieces for a sweet, chewy treat. ♥



PREP TIME  
**10 min**



COOK TIME  
**10–12 min**



TEMPERATURE  
**350°F**



YIELD  
**48 cookies**

## ⇒ INGREDIENTS ⇒

- 1 cup (2 sticks) unsalted butter, softened
- 1 cup peanut butter (creamy or crunchy)
- 1 cup packed brown sugar
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 10–12 fun-size Snickers bars, chopped



## ⇒ STEP-BY-STEP INSTRUCTIONS ⇒



- 1 Preheat and prep.**  
Preheat oven to 350°F (175°C) and line baking sheets with parchment paper.



- 2 Cream the butter, peanut butter, and sugars.**  
In a large bowl, cream together the softened butter, peanut butter, brown sugar, and granulated sugar until light and fluffy.



- 3 Add the eggs and vanilla.**  
Beat in the eggs one at a time, then mix in the vanilla extract.



- 4 Mix the dry ingredients.**  
In a separate bowl, whisk together flour, baking soda, baking powder, and salt. Gradually add to the wet mixture and mix until a soft dough forms.



- 5 Fold in the chopped Snickers.**  
Gently fold in the chopped candy pieces until evenly distributed.



- 6 Scoop, flatten, bake, and cool.**  
Scoop tablespoon-size portions, roll into balls, place on prepared baking sheets, flatten slightly, and bake for 10–12 minutes until edges are lightly golden. Cool on the baking sheet for 5 minutes, then transfer to a wire rack.



### RHINO TIP

For soft centers, remove the cookies when the edges are lightly golden and let them cool on the pan for 5 minutes.

## ⇒ TIPS & VARIATIONS ⇒

♥ Line pans with parchment paper for easy cleanup.

♥ Creamy or crunchy peanut butter both work well.

♥ Flatten the dough slightly before baking.

♥ Let cookies cool on the pan before moving to a wire rack.