



THE J.M. SMUCKER CO.

Giant Peanut Butter Halloween Cookie

Prep Time **Cook Time** **Serves** **Difficulty**

15 mins 20 mins 12 N/A

Ingredients

- 1/2 cup (125 mL) butter
- 1/2 cup (125 mL) white sugar
- 1/4 cup (50 mL) brown sugar
- 1 egg
- 1 tsp (5 mL) vanilla
- 1/2 cup (125 mL) **Jif®** Creamy Peanut Butter
- 3/4 cup (175 mL) **Robin Hood®** Original All Purpose Flour

Robin Hood® Original All Purpose Flour

- 1 cup (250 mL) **Robin Hood®** Oats, any type

Robin Hood® Quick Oats

- 1/2 tsp (2 mL) baking powder
- 1/2 tsp (2 mL) baking soda
- 1/2 tsp (2 mL) salt
- 1 1/2 cups (375 mL) chocolate chips, any type

Spooky Halloween Decorations:

- gummy worms, black or white icing gel to draw spider webs, gummy spiders, eye balls etc.

Directions

Step 1:

Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper. Beat butter and sugars together with electric mixer until fluffy. Add egg, vanilla and peanut butter and mix well. Add remaining ingredients. Press cookie mixture into bottom and up sides of an 11" flan pan with removable bottom. Place on prepared baking sheet. Bake in preheated oven, 20 minutes or until set and golden. Remove from oven and cool completely in pan. Remove and decorate.

Images

