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® Minute 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 removeable 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