THE J.M. SMUCKER Co

Chocolate Peanut Chews

Prep Time	Cook Time	Serves	Difficulty
15 mins	13 mins	48	N/A

Ingredients

- 1 1/3 cups (325 mL) semi-sweet chocolate chips
- 1/2 cup (125 mL) All Vegetable Shortening
- 2 eggs
- 3/4 cup (175 mL) granulated sugar
- 1 tsp (5 mL) vanilla extract
- 2/3 cup (150 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 tsp (2 mL) baking powder
- 1 1/3 cups (325 mL) peanut butter chips
- 1 1/4 cups (300 mL) chopped peanuts
- 1/2 cup (125 mL) semi-sweet chocolate chips

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Line baking sheets with parchment paper.

Step 2:

Melt 1 1/3 cups (325 mL) chocolate chips and shortening in a medium saucepan until smooth. Cool slightly about 15 minutes. Beat eggs and sugar on high speed of electric mixer in a large bowl until well blended. Stir in chocolate mixture and vanilla. Stir in remaining ingredients. Mix well. Drop dough by tablespoons onto prepared baking sheets.

Step 3:

Bake in preheated oven for 9 to 13 minutes, or until top cracks, but cookies are still moist inside. Cool 10 minutes, then transfer to racks; cool completely.

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