THE J.M. SMUCKER Co

Chocolate Peanut Butter Cup Cookies

Prep Time	Cook Time	Serves	Difficulty
15 mins	14 mins	24	N/A

Ingredients

- 3/4 cup (175 mL) butter, softened
- 1/2 cup (125 mL) granulated sugar
- 1/2 cup (125 mL) packed brown sugar
- 1 egg
- 1 tsp (5 mL) vanilla extract
- 2 cups (500 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 tsp (2 mL) baking powder
- 1/2 tsp (2 mL) baking soda
- 1/2 tsp (1 mL) salt
- 24 mini chocolate peanut butter cups

Directions

Step 1:

Preheat oven to 350°F (180°C). Lightly grease mini-muffin pan or line with paper liners.

Step 2:

Cream butter and sugars in grand bol mélangeur. Add egg and vanilla and mix well.

Have your kids pack the brown sugar into the measuring cup. Even though it looks full, they can probably fit in a little more.

Step 3:

Add flour, baking powder, baking soda and salt to butter mixture and mix until incorporated.

Step 4:

Shape 1 tbsp (15 mL) dough into a round ball. Place in prepared pans.

Let your kids get their hands a little messy while learning how to measure. Have them press the dough into a 1 tbsp. (15 mL) measuring spoon before rolling it into balls.

Step 5:

Bake in preheated oven for 14 minutes or just until lightly browned. Remove from oven and immediately make wells in the center of each one by pressing down with a melon scoop or small spoon. Press chocolate peanut butter cup into well. Let cups cool completely in pan until chocolate is solid.

Get your kids to put the finishing touch on your cookies by pressing in the chocolate peanut butter cups.

Images

