

Peanut Butter Butterfinger Cookies

Servings: 36 cookies

Source: Adapted from The Salty Marshmallow

Peanut butter and Butterfinger pieces come together to make these delicious cookies. They are so soft and chewy and keep so well for long lasting enjoyment.

INGREDIENTS

2 ½ cups flour
1 ½ teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup sugar
1 cup butter, softened
1 cup creamy peanut butter
2 large eggs
1 teaspoon vanilla
2 cups Butterfinger baking bits or 2 cups chopped Butterfinger candy bars

DIRECTIONS

1. Preheat the oven to 375°F. Prepare baking sheets with non-stick cooking spray or line with parchment paper.
2. In a medium bowl, whisk together the flour, baking powder, baking soda, and salt. Set aside.
3. Using a stand mixer or large bowl with hand mixer, beat together butter and peanut butter until fluffy.
4. Add egg and beat until combined.
5. Add sugar and vanilla and beat until combined.
6. With the mixer running, slowly add dry ingredients to wet mixture in thirds until everything is fully incorporated.
7. Stir Butterfinger bits into dough.
8. Drop dough by heaping tablespoonfuls onto prepared baking sheets.
9. Press down on dough to gently flatten just slightly.
10. Bake for 8 to 10 minutes.

Nutrients Per Serving:

130 Calories | 9g Fat (4g Saturated) | 10g Carbohydrates | 2g Added Sugar | 3g Protein | 140mg Sodium | 1g Fiber