



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

CANDY BAR COOKIES

1 cup butter, softened	1 teaspoon vanilla extract
1 cup peanut butter (smooth or crunchy)	2 ½ cups flour
1 cup granulated sugar	1 teaspoon baking soda
1 cup firmly packed brown sugar	3 bars (2.1 ounces each) Snickers candy, finely chopped
2 eggs	2 ounces milk chocolate, melted

1. Preheat oven to 350 degrees F. Line baking sheet with parchment paper; set aside.
2. In large mixer bowl with electric mixer at medium speed, beat together butter, peanut butter, and sugars until very smooth and light in color.
3. Beat in eggs and vanilla.
4. In small bowl, combine flour and baking soda. Stir into peanut butter mixture until evenly mixed.
5. Chill dough for 30 minutes.
6. Roll walnut-size pieces of dough between hands to make even balls. Roll in chopped candies and place on parchment lined baking sheets.
7. Bake in 350 degree oven for 8 to 10 minutes or until puffy (do not overbake).
8. Cool on baking sheets for 2 minutes before transferring to wire racks and cool completely.
9. Drizzle melted chocolate over cookies.

Makes about 4 dozen cookies.

