



It isn't really a cookie dough but that's the best description so we'll go with it. Serve with graham crackers, animal crackers, pretzels, vanilla wafers... Whatever you can get your hands on.

Ingredients:

1/2 c. unsalted butter
1/2 c. light brown sugar
1/4 c. creamy peanut butter
8 oz. cream cheese softened
3/4 c. powdered sugar
1 tsp. vanilla extract
1/2 c. semi sweet mini chocolate chips
8 oz. pkg Reese's peanut butter cup Minis or 1 1/2 c. regular Reese's cups chopped up
(I have used the minis whole and chopped up in this and I like it better when the PB cups are chopped up.)

Directions:

In a small saucepan over medium heat, melt butter. Whisk in the brown sugar and bring to a boil. Once it boils, remove from heat and immediately add vanilla. In a large mixing bowl, beat cream cheese with powdered sugar and peanut butter until creamy (about 3-4 minutes - don't skimp on the time). On low, add brown sugar mixture that has cooled to room temp. Mix until combined. Fold in mini chocolate chips and PB cups. Let cool in fridge for 1/2 hour or so. Can store in fridge but it's easier to dip when set out for a bit.