

Reese's Pieces Cookies

Original Recipe from www.bakedbree.com

Adapted by www.itsybitsypaperblog.com

1/2 cup sugar
1/2 cup brown sugar
1/2 cup room temperature butter
1/2 cup creamy peanut butter
1 teaspoon vanilla
1 egg
1 1/4 cups flour
1/4 cup cocoa
1 teaspoon baking soda
1/4 teaspoon salt
1 1/4 cups [Reese's Pieces](#)

Cream together butter, peanut butter, sugar, and brown sugar. Beat until light and fluffy, about 5 minutes, scraping the bowl a few times.

Add the vanilla and egg.

Add the flour, cocoa, baking soda, and salt. Mix until the dough comes together.

Add the [Reese's Pieces](#) and blend until they are incorporated. Do not mix too much, or the [Reese's](#) will break.

Drop onto parchment or silpat lined cookie sheets and bake for 8 to 12 minutes in a preheated 350 degree oven. The edges will be set, and the centers will still be soft. I baked mine for the full 12 minutes for a bit more of a crunchy cookie.