

Ingredients:

½ Cup Butter
¾ Cup sugar
⅔ cup packed brown sugar
2 egg whites
1 ¼ Cup chunky peanut butter
1 ½ teaspoons real vanilla extract
1 Cup all-purpose flour
½ teaspoon baking soda
¼ teaspoon salt
4 48g or 2.1oz Cadbury Crispy Crunch Chocolate Bars (In US use Butterfinger chocolate Bar)

Directions:

In a large mixing bowl, cream butter and sugars until light and fluffy. Beat in egg whites. Add peanut butter and vanilla until combined.
Next add flour, baking soda and salt. Stir or mix until combined.
Stir in chopped/crushed chocolate bars.
Shape into 1 ½ inch balls or drop by 1 ¼ inch mini-scoop to a parchment lined or well greased baking sheet. Use only light baking sheets as the dark ones will brown your cookies too fast!!!
Bake at 350 degrees for 10-12 minutes or until golden brown. Cool on wire racks.