

Crunchy Peanut Butter Surprise Cookies

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Ingredients (makes about 3 dz):

1 stick butter, softened
3/4 cup brown sugar
1/4 cup sugar
1/2 cup crunchy peanut butter
1 egg, room temperature
1 cup flour
1/3 cup quick oats
3/4 tsp baking soda
1/2 tsp baking powder
1/4 tsp salt
1/2 cup butterfingers baking chips
1/2 cup mini chocolate chips

Directions:

- *Cream together the butter, brown sugar, sugar and peanut butter. Beat in the egg.
- *Mix together the flour, oats, baking soda, baking powder and salt. Carefully beat into the butter mixture.
- *Mix in the butterfingers baking chips and mini chocolate chips.
- *Wrap in plastic wrap and refrigerate for one hour or up to a day.
- *Preheat oven to 375 degrees. Cover baking sheets with parchment paper.
- *Roll cookie dough into about 3/4 inch balls. Place on baking sheets and press down gently with the heel of your hand.
- *Bake for about 10 minutes or until they start to brown. Allow to cool on baking sheets, then remove to cool completely.