



FROM THE KITCHEN OF: LUC MACKENZIE

JSG MARKETING INTERN

# CHOCOLATE CHIP PEANUT BUTTER CUPS

## INGREDIENTS

1/3 cup of real butter

1/3 cup of butter-flavored Crisco

1/2 cup of packed brown sugar

1/2 cup of granulated sugar

1 egg

1 teaspoon of vanilla

1 1/2 Cups of flour

1/2 teaspoon of baking soda

1/2 teaspoon of salt

fun size Reese's Peanut Butter Cups

"THINK WHAT A BETTER WORLD IT WOULD BE IF WE ALL, THE WHOLE WORLD, HAD COOKIES AND MILK ABOUT 3 O'CLOCK EVERY AFTERNOON AND THEN LAY DOWN ON OUR BLANKETS FOR A NAP."

- ROBERT FULGHUM

## INSTRUCTIONS

Preheat oven to 375 and line a regular or mini-sized muffin pan with cupcake liners

In one bowl, combine the butter, Crisco, sugars, egg, and vanilla.

In another bowl, combine the flour, baking soda, and salt.

Add the dry ingredients slowly into the wet ingredients, then add chocolate chips (and nuts if you'd like).

Once the dough is complete, fill cupcake liners with a ball of cookie dough that is about half the size of the cupcake tin.

Bake for 9 minutes (mini) or 15 minutes (regular) at 375. Let the cookies rest for 5 minutes, then add "fun size" Peanut Butter Cups into the center of the muffin-shaped cookie.

Enjoy! Happy Holidays!

