



The Chubby Cookie Secret Recipe

Peanut Butter Cookie

- 1 C. Butter
- 1 C. Peanut Butter (Crunchy or Smooth)
- 1 C. White Sugar
- 1 C. Packed Brown Sugar
- 2 Eggs
- 2 ½ C. All-Purpose Flour
- 1 Tsp. Baking Powder
- ½ Tsp. salt
- 1 ½ Tsp. Baking Soda

Cream the butter, peanut butter, sugars and eggs together. Add the baking powder, salt and baking soda. While still mixing slowly add the flour.

Bake in a preheated 350 degree oven for 10-12 minutes. I use a small scoop from Pampered Chef to make sure that my cookies are all the same size.

Cool on a wire cookie rack.

Yields approximately 3 ½ dozen cookies

Chocolate Dip

2-3 bags of Make N Mold Milk Chocolate Candy Wafers

Using a double boiler method – melt the wafers slowly over low heat. Stir to melt evenly and add more wafers as needed. Dip one half of the peanut butter cookie into chocolate. After dipping place on a foil lined bake sheet. Sprinkle with nonpareils or assorted sprinkles. Allow chocolate to harden.