

# Peanut Butter Cup Cookies

Yield: 36-40 cookies

## Ingredients:

1  $\frac{3}{4}$  cups all-purpose flour  
½ teaspoon salt  
1 teaspoon baking soda  
½ cup (1 stick) unsalted butter, softened  
½ cup white granulated sugar  
½ cup peanut butter  
½ cup packed brown sugar  
1 large egg, beaten  
1 teaspoon vanilla extract  
2 tablespoons milk  
36-40 miniature chocolate covered peanut  
butter cups, unwrapped



## Steps

- Step 1:** Preheat oven to 375°F. Sift flour, salt and baking soda together in a bowl and set aside.
- Step 2:** In the bowl of a stand mixer, cream together the butter and both sugars and the peanut butter until fluffy. Scrape down the sides of the bowl and add the egg, vanilla and milk. Beat until well combined.
- Step 3:** Add the flour mixture and stir until just combined (scrape down the sides of the bowl).
- Step 4:** Using a small cookie scoop, shape the dough into 36-40 balls and place each ball into an ungreased mini muffin pan.
- Step 5:** Bake for 8 - 10 minutes or until edges are golden brown.
- Step 7:** Remove from the oven. Wait about 1-2 minutes before pressing a mini peanut butter cup into each cookie base. Allow to fully cook before removing from the pan and serving.