

HEATH Bits Peanut Butter Cookies

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2020, cookies, Desserts, Hershey's

Prep Time: 15 min Cook Time: 7 min Difficulty: Easy Servings: 36/80 Source: hersheys.com

INGREDIENTS

1 egg
1-1/3 cups HEATH BITS 0' BRICKLE Toffee Bits (8 oz. pkg.) ,
divided
1-1/4 cups light brown sugar packed
1-1/2 cups all-purpose flour
3/4 teaspoon baking soda
3 tablespoons milk
1 tablespoon vanilla extract
3/4 cup REESE'S Creamy Peanut Butter
1/2 cup shortening
3/4 teaspoon salt

DIRECTIONS

1. Heat oven to 375°F.
2. Beat shortening, peanut butter, brown sugar, milk and vanilla in large bowl until well blended. Add egg; beat just until blended. Combine flour, baking soda and salt; gradually beat into peanut butter mixture. Stir in 1 cup bits; reserve remainder for topping.
3. Drop by heaping teaspoons about 2 inches apart onto ungreased cookie sheet; top each with reserved bits.
4. Bake 7 to 8 minutes or until set. Do not over bake. Cool 2 minutes. Remove to wire rack. Cool completely. Makes about 36 cookies.

NOTES

For me, this made 80 cookies using my size 100 scoop.