

## Triple Peanut-Chocolate Surprise Cookies

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### *Ingredients:*

1 cup butter, softened  
1 Cup peanut butter, smooth  
1 cup brown sugar, packed  
1/2 cup sugar  
2 tsp Baking soda  
1/2 tsp salt  
2 eggs  
1/2 cup milk  
2 tsp vanilla  
4 cups flour  
1 1/2 cups honey-roasted peanuts  
1 1/2 cups mini chocolate covered peanut butter cups

### *Method:*

1. Preheat oven to 350 degrees
2. In a large bowl combine butter and peanut butter. Beat with an electric mixer until creamy. Add sugars, baking soda and salt. Beat until combined.
3. Add eggs, milk and vanilla until combined. Add flour a little at a time until well combined. By hand stir in peanuts and peanut butter cups.
4. Drop by rounded tablespoon (1" apart) onto an ungreased cookie sheet.
5. Bake approximately 10 minutes or until slightly browned, transfer to a wire rack to cool.

Makes 5 dozen cookies

## Snickerdoodles

### *Ingredients:*

1/2 cup (1 stick) butter  
3/4 cup sugar  
1 whole egg  
1 egg yolk  
1 2/3 cups sifted all-purpose flour  
1/2 tsp baking soda  
1/2 tsp nutmeg  
1/2 cup coarsely chopped walnuts  
1/2 cup currants or raisins  
Ground nutmeg and sugar for sprinkling

### *Method:*

1. Cream butter with sugar until light and fluffy in a medium-size bowl. Beat in whole egg and yolk.
2. Sift flour with baking soda and nutmeg. Mix into batter, Fold in nuts and raisins.
3. Drop from a teaspoon, 2 inches apart, onto a buttered cookie sheet.
4. Sprinkle with sugar/nutmeg mixture
5. Bake in a moderate oven (375° F.) for 10–13 minutes. Remove from sheet while still warm. Cool on rack, Store in an airtight container.