

Treasure Cookies

Ingredients:

1/2 cup butter, softened
1/2 cup peanut butter
1/2 cup granulated sugar
1/2 cup brown sugar
1 teaspoon baking soda
1/2 teaspoon salt
1 egg
1 teaspoon vanilla extract
1 tablespoon milk
1 3/4 cups flour
miniature Reese Cups
1 cup milk chocolate morsels
candy corn



Directions:

1. Preheat oven to 350°F.
2. In a mixing bowl, beat together the softened butter and peanut butter.
3. Add the granulated sugar, brown sugar, baking soda and salt. Beat until combined.
4. Add the egg, vanilla extract and milk. Beat until combined.
5. Beat in the flour until well combined.
6. Take a heaping tablespoon of dough, form it into a ball, then flatten it into a circle.
7. Place a miniature Reese's Peanut Butter Cup in the center. Wrap the dough around the candy, completely enclosing it, and shape into a ball.
8. Place on an ungreased baking sheet. Repeat with the remaining dough and candy.
9. Bake for 10–12 minutes, or until golden brown.
10. Let cool on the baking sheet for one minute, then transfer to a wire rack to cool completely.
11. Melt the milk chocolate morsels in a microwave-safe bowl or cup, heating in short intervals and stirring until smooth.
12. Spread a little melted chocolate on top of each cookie and decorate with a piece of candy corn.

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