

Reese's Peanut Butter Chocolate Chip Cookie Bites - The Ultimate Mini Treat

Get ready for your new favorite treat:



OVEN
350°F

TIME
12 min

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INGREDIENTS

- ¾ cup unsalted butter, softened
- ¾ cup creamy peanut butter
- ¾ cup granulated sugar
- ¾ cup brown sugar, packed
- 1 large egg
- 1 tsp vanilla extract
- 1... cups all-purpose flour
- ¾ tsp baking soda
- ... tsp salt
- 1 cup mini chocolate chips
- 1 cup Reese's peanut butter chips or chopped Reese's minis
- ¾ cup chocolate sauce or melted chocolate for drizzling

Directions:

1 Preheat Oven:

2 Cream Butter & Sugars:

3 Add Egg & Vanilla:

4 Dry Ingredients:

5 Add the Good Stuff:

6 Scoop & Bake:

7 Cool & Drizzle:

Tips for Success:

Use a mini cookie scoop to get uniform, bakery-style cookie cups.

Don't overbake! These are best when soft in the

center.

If using Reese's minis, freeze them first so they hold their shape while baking.

Let the chocolate drizzle set fully before stacking or storing.

Serving Suggestions:

Bake sales or birthday parties

Holiday cookie trays

Sweet surprises in lunchboxes

Midnight snack attacks (trust me, they hit different chilled from the fridge)

Edible Cookie Dough - no bake, all crave

Brownie Batter Dip - perfect for dipping pretzels or fruit

Chocolate Chip Cookie Bites - the perfect crunchy-sweet balance

Storage & Freezing:

Store in an airtight container at room temp for up to 4 days.

DIRECTIONS

- 1.** Preheat Oven: Preheat oven to 350°F (175°C). Grease or line a mini muffin pan with paper liners or nonstick spray.
- 2.** Cream Butter & Sugars: In a large bowl, beat together softened butter, peanut butter, granulated sugar, and brown sugar until light and fluffy.
- 3.** Add Egg & Vanilla: Beat in egg and vanilla until fully incorporated.
- 4.** Dry Ingredients: In a separate bowl, whisk together flour, baking soda, and salt. Gradually add dry mixture to wet ingredients and mix until combined.
- 5.** Add the Good Stuff: Stir in mini chocolate chips and Reese's peanut butter chips or chopped mini candies.
- 6.** Scoop & Bake: Scoop about 1 tablespoon of dough into each mini muffin cup. Press gently to form a cookie cup shape. Bake for 10-12 minutes until edges are lightly golden and centers are soft.
- 7.** Cool & Drizzle: Let cool in pan for 5 minutes, then transfer to a wire rack. Drizzle with chocolate sauce or melted chocolate. Let set before serving (if you can wait!).
- 8.** Tips for Success: Use a mini cookie scoop to get uniform, bakery-style cookie cups.
- 9.** Don't overbake! These are best when soft in the center.
- 10.** If using : Reese's minis, freeze them first so they hold their shape while baking.
- 11.** Let the chocolate drizzle set fully before stacking or storing.

12. Serving Suggestions: Perfect for:
13. Bake sales or birthday parties
14. Holiday cookie trays
15. Sweet surprises in lunchboxes
16. Midnight snack attacks (trust me, they hit different chilled from the fridge)
17. Serve them alongside:
18. Edible : Cookie Dough - no bake, all crave
19. Brownie : Batter Dip - perfect for dipping pretzels or fruit
20. Chocolate : Chip Cookie Bites - the perfect crunchy-sweet balance
21. Storage & Freezing: Store in an airtight container at room temp for up to 4 days.
22. Refrigerate for a firmer texture and longer freshness-up to 7 days.
23. Freeze baked bites (without drizzle) in a zip-top bag for up to 2 months. Thaw and drizzle when ready to serve.
24. More Recipes You'll Love: The Best Peanut Butter Brownies - dense, fudgy, and peanut buttery perfection
25. Chocolate : Chip Cookie Bites - a mini classic with major crunch

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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