

Snickers Peanut Butter Cookies That Are Soft, Chewy, and Loaded with Candy

A few reasons these cookies work so well:



SNICKERS PEANUT BUTTER COOKIES

You Will Need

1 cup (2 sticks) unsalted butter, softened
1 cup peanut butter (creamy or crunchy)
1 cup packed brown sugar
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OVEN
350°F

TIME
10 to 12 min

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INGREDIENTS

- 1 cup (2 sticks) unsalted butter, softened
- 1 cup peanut butter, creamy or crunchy
- 1 cup packed brown sugar
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 10 to 12 fun-size Snickers bars, chopped

DIRECTIONS

1. Step 1: Preheat the oven: Preheat your oven to 350°F (175°C). Line baking sheets with parchment paper for easy cleanup and even baking.
2. Step 2: Cream the butter, peanut butter, and sugars: In a large mixing bowl, beat together the softened butter, peanut butter, brown sugar, and granulated sugar until the mixture is light and fluffy. This step helps create that soft cookie texture.
3. Step 3: Add the eggs and vanilla: Beat in the eggs one at a time, then stir in the vanilla extract until fully combined.
4. Step 4: Mix the dry ingredients: In a separate bowl, whisk together the flour, baking soda, baking powder, and salt.
5. Step 5: Combine wet and dry ingredients: Gradually add the dry ingredients into the peanut butter mixture, mixing until a soft dough forms. Be careful not to overmix.
6. Step 6: Fold in the chopped Snickers: Gently fold in the chopped candy pieces so they are evenly distributed throughout the dough.
7. Step 7: Scoop and shape: Scoop tablespoon-sized portions of dough and roll them into balls. Place them on the prepared baking sheets a couple of inches apart. Flatten slightly with a fork or with the palm of your hand.
8. Step 8: Bake: Bake for 10 to 12 minutes, or until the edges are lightly golden. The centers may still look a little soft, and that is exactly what you want.
9. Step 9: Cool: Let the cookies cool on the baking sheet for 5 minutes before moving them to a wire rack to

cool completely.

SWAPS & NOTES

This recipe is already simple, but a few little notes can help you get the best results: Peanut butter: Creamy peanut butter gives a smoother dough, while crunchy adds extra texture.

Snickers size: Fun-size bars are easiest to chop and distribute evenly through the dough.

Butter: Make sure it is softened, not melted, so the dough stays fluffy and easy to scoop.

Salt: If you use salted butter, reduce the added salt slightly.

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

Original recipe: <https://chefmaniac.com/snickers-peanut-butter-cookies-that-are-soft-chewy-and-loaded-with-candy/>