THE J.M. SMUCKER Co

Peanut Butter Monster Cookies

A monstrous sweet tooth calls for monster cookies. Made with **Jif®** Extra Crunchy Peanut Butter and plenty of other delicious ingredients, this peanut butter monster cookies recipe is sure to tackle even the biggest cravings.

Prep Time	Cook Time	Serves	Difficulty
45 mins	15 mins	48	Easy

Ingredients

- 1 1/2 cups Extra Crunchy Peanut Butter
- 1 cup firmly packed brown sugar
- 3/4 cup sugar
- 1/2 cup butter, softened
- 2 teaspoons vanilla extract
- 3 large eggs
- 4 1/2 cups quick-cooking oats
- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 1 cup semi-sweet chocolate chips
- 1 cup colorful candy-coated chocolate pieces, saving 1/4 cup to decorate tops of cookies

Directions

Step 1: Heat oven to 350ºF then beat together peanut butter, brown sugar, butter and vanilla. Beat in eggs.

HEAT oven to 350ºF. Beat peanut butter, brown sugar, sugar, butter and vanilla in a large bowl with the mixer on high speed until well blended. Beat in the eggs.

Step 2: Blend in remaining, combined dry ingredients, then add chocolate chips and ¾ cup chocolate candies. Cover and chill.

STIR together oats, baking soda and salt in a large bowl until blended. Gradually blend into the peanut butter mixture. Stir in chocolate chips and 3/4 cup of the chocolate pieces. Cover and chill at least 30 minutes.

Step 3: Drop heaping tablespoonfuls onto baking trays then add additional chocolate candies to the tops. Bake then cool.

DROP by heaping tablespoonfuls 2 inches apart onto baking sheets. Add the remaining chocolate pieces to tops of cookies, pressing to flatten slightly. Bake 9 to 11 minutes or until the edges are lightly browned. Cool 2 minutes. Remove to a wire rack to cool completely. Enjoy the cookies.

Images

