

1015 Peanut Butter Muddy Buddy Cookies



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Muddy buddies are one of my favorite treats to make and now they are in cookie form! Peanut butter, chocolate and powdered sugar make this delicious cookie.

Prep Time	Cook Time	Total Time
10 mins	10 mins	20 mins

Course: Dessert Cuisine: American

Keyword: peanut butter muddy buddy cookie recipe, peanut butter muddy buddy cookies

Servings: ~~24~~ cookies Calories: 178kcal Author: Jill

62 - Small

Ingredients

- 1 stick unsalted sweet cream butter, softened 1/2 C
- 1/2 C peanut butter
- 1/2 C light brown sugar
- 1/2 C sugar
- 1 egg
- 1 1/2 C flour
- 1/2 tsp baking soda
- 3/4 tsp baking powder
- 1 C Nestle milk chocolate chips
- 1/2 tsp canola oil
- 1/2 C powdered sugar

Instructions

1. Preheat the oven to 350 degrees
2. In a large bowl, mix together the flour, baking soda and baking powder
3. Using a standing mixer, cream together the butter, peanut butter, and both sugars until cream and combined
4. Mix in the egg until blended
5. Gradually mix in the flour until combined
6. Using the ice cream scooper, scoop some dough into your hands and roll into a ball
7. Place the cookie dough balls onto the cookie sheet
8. Take the bottom of a glass and lightly press down onto the cookies to get round disks.
9. Bake for 8-10 minutes (9 minutes)
10. Once baked, let the cookies cool for a few minutes before transferring to a wire rack
11. Using a bowl, melt together the chocolate chips and oil in intervals of 30-45 seconds
12. Scoop melted chocolate into the piping bag
13. Cut off the tip of the piping bag and pipe dollops of chocolate into the middle of the cookie
14. Let the chocolate completely harden

- Mixed all together
- pulled small amounts of dough out
- rolled into ball -
pressed w/ tall glass
but had to pull
cookie off
bottom