

SUGAR, SPICE, AND EVERYTHING NICE!



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Name: Jason Eras

Recipe Name: Peanut Butter Nutella Swirl Cookies

Recipe Ingredients:

- ½ cup peanut butter
- ½ cup unsalted butter, room temperature
- 1 cup sugar
- 1 large egg
- 2 teaspoons vanilla extract
- 1 cup all-purpose flour
- ¼ + ⅛ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup Nutella

For chocolate dipped and topped with ground butterfingers

- 1 cup of melted chocolate
- ground butterfingers

Recipe Instructions:

1. Preheat the oven to 325F; line 2 large baking sheets with parchment paper
2. Beat together the peanut butter and butter, and then beat in the sugar, egg, and vanilla.
3. Stir in the flour, baking soda, and salt. Drizzle in the Nutella, and stir it just a bit so it's streaked throughout the dough, DO NOT OVER MIX or the nutella will incorporate
4. Cover the bowl and refrigerate 15 minutes.
5. Scoop the dough out into 3 tablespoon-sized balls and space them evenly out on the prepared baking sheets. Sprinkle a little sea salt on the cookie tops if desired.
6. Bake until the cookies are set and slightly golden along the outside, but still a touch doughy in the center, about 14 to 16 minutes, rotating the trays once halfway through.

7. Let the cookies cool completely on the trays before removing.
8. Melt the chocolate over a double boiler until it is silky smooth
9. Take the cooled cookies and dip them half into the chocolate
10. In a food processor ground the butterfingers
11. Sprinkle the ground butterfingers over the melted chocolate
12. Let the chocolate settle and firm up about 10 mins
13. Enjoy and make sure you don't have any nut allergies in the group!!!