

# See's CANDIES®

## Dark Chocolate Peanut Butter Heart Cookies



**Makes 12-14 Cookies**

### Ingredients

- 1 cup creamy peanut butter
- 1 3/4 cups flour (or gluten free flour)
- 1/2 cup brown sugar (or coconut sugar)
- 1 egg
- 1/4 cup butter (or coconut oil, melted)
- 1 teaspoon vanilla
- 1/2 teaspoon cinnamon
- Pinch of sea salt & more for sprinkling on top!
- 1 lb See's Dark Chocolate Peanut Butter Hearts

### Instructions

1. Preheat oven to 350°. Prepare a baking sheet lined with parchment paper.
2. In a large bowl, add melted coconut oil, flour, brown sugar, peanut butter, cinnamon, vanilla, 1 egg, and sea salt. Mix with a spoon or spatula until combined.
3. Using a spoon or cookie scoop, form balls of cookie dough and place them on the baking sheet.
4. Use your thumb to make a dent in the middle of each cookie. (These cookies will not rise.) Bake for 11-12 minutes at 350 degrees.
5. Remove from oven and let cool. Gently press See's Dark Chocolate Peanut Butter Hearts into the center of each cookie. (where your thumb made the indentation). Enjoy!