

See's CANDIES®

Peanut Butter Candy Cookies



Made with ready-to-go cookie dough, a swirl of creamy peanut butter and topped with See's Milk Peanut Butter Patties, these cookies are chewy, melty and totally irresistible!

Prep: 5 minutes, Total: 30 minutes

Ingredients:

- 1 pkg refrigerated sugar cookie dough
- 1/2 cup creamy peanut butter
- 12 [See's Milk Peanut Butter Patties](#)

Instructions:

1. Preheat oven to 350°F.
2. Remove the cookie dough from the package and break it into pieces. Place the dough in the bowl of a stand mixer and add peanut butter. Mix for 1 minute, or until well blended.
3. Using a medium cookie scoop, divide 6 scoops of dough 2 inches apart on a large sheet pan. (You'll need two pans to bake all 12 cookies.)
4. Bake for 18–20 minutes, or until the cookies are golden brown.
5. Remove the pans from the oven and place them on cooling racks. Gently press a [See's Milk Peanut Butter Pattie](#) into the center of each cookie. Let the cookies cool for 5–10 minutes before serving.