

See's CANDIES®

Peanut Butter Pattie Cookie Cups



Makes 12 cookie cups

Ingredients

- 12 See's Candies [Milk Peanut Butter Patties](#)
- 1/2 cup See's [Semi-Sweet Chocolate Chips](#)
- 1 3/4 cups all-purpose flour (or gluten free baking flour)
- 1/2 cup butter, softened
- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 1/2 cup creamy peanut butter
- 1 large egg
- 2 tablespoons milk
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- Optional: Flaky sea salt to sprinkle on top

Instructions

1. Preheat oven to 350°F.
2. Mix together butter, granulated sugar, brown sugar and peanut butter until creamy.
3. Add eggs and mix together.
4. Add milk and vanilla and mix together well.
5. Mix in flour, baking soda and salt, scraping the bowl often. If using electric mixer, beat at a low speed.
6. Stir in See's Semi-Sweet Chocolate Chips.
7. Roll dough into small balls using your hands or a scoop. Place into a greased muffin pan.
8. Bake for 12-13 minutes or until lightly browned. Remove muffin pan from oven and immediately press a See's Milk Peanut Butter Pattie in the center of each cookie until it is level with the top of the cookie cup.
9. Optional: Sprinkle flaky sea salt on top of each cookie cup.
10. Let cookie cups cool in pan for 10-15 minutes. Use a knife to help lift them out of the pan. Enjoy!