



Peanut Butterfingers Cookies

Adapted from Plain Chicken and Food.com

BAH Note: For maximum Butterfingery goodness, do not cook these more than 12 minutes. I'm tempted to say don't cook them more than 10 or 11 minutes. But really, 12 minutes tops. I'm not well versed in cookie bars, but I suspect that these would be awesome in bar form. Can someone please investigate and report back? I got about 4 dozen cookies (+/- a few for "quality control testing") out of the recipe.

- 1/2 cup butter, softened
- 3/4 cup granulated sugar
- 3/4 cup brown sugar, firmly packed
- 2 large egg whites
- 1 1/4 cups peanut butter
- 2 teaspoons vanilla extract
- 1 cup all purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon kosher salt
- 5 (2.1 ounce) Butterfinger candy bars, chopped

Heat your oven to 350 degrees and line two sheet pans with parchment.

In the workbowl of a stand mixer fitted with the paddle attachment, cream the butter and sugars. Add the egg whites and beat well. Add the peanut butter and vanilla and mix until thoroughly combined.

In a separate bowl, combine the flour, baking soda, and salt. Add the flour mixture to the butter and sugar mixture and mix until just combined. Add the chopped candy and mix until combined.

Using a small ice cream scoop, portion out approximately 1 1/2 tablespoons of dough per cookie and place on the sheet pan (6 cookies to a pan). Use a fork to mark them with a # design. Bake for 10 to 12 minutes, turning the pans halfway through, until they just start to color. Cool in the pan for 5 minutes and then transfer to a wire rack to cool completely.