



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
30 min	0 min	30 min	4-6

Made with

Halloween Peanut Butter No-Bake Cookies with RUFFLES®

Ingredients

- 1 cup sugar
- 1/4 cup milk
- Half stick (4 tbsp) unsalted butter
- 1/8 cup unsweetened cocoa powder
- 1 1/2 cups RUFFLES® Original Potato Chips crushed
- 1 cup smooth peanut butter
- 1 tbsp pure vanilla extract
- Large pinch kosher salt
- Eye Shaped decorative sprinkles for garnish



RUFFLES® Original Potato Chips

How to make it

1. Line a baking sheet with wax paper or parchment.
2. Crush RUFFLES® Original Potato Chips. First, open the top of the bag, then lay the bag out flat on a counter. Using your hands, press down firmly on the bag to crush the chips into small pieces.
3. Bring the sugar, milk, butter, and cocoa to a boil in a medium saucepan over medium heat, stirring occasionally, then let boil for 1 minute. Remove from the heat. Add the RUFFLES®, peanut butter, vanilla, and salt, and stir to combine.
4. Using a spoon, gently drop the mixture onto a prepared baking sheet, and let sit at room temperature until cooled and hardened, about 30 minutes. Refrigerate in an airtight container for up to 3 days.
5. Before fully cool, add eye-shaped sprinkles to bring the creation to life!