

# Peanut Butter Cup Cookies



## Ingredients

- 1 ½ cups firmly packed brown sugar
- 1/2 lb (2 sticks) margarine or butter, softened
- 3/4 cup peanut butter (not reduced-fat)
- 2 eggs
- 2 tsp vanilla
- 1 ½ cups all-purpose flour
- 1/3 cup baking cocoa
- 1 tsp baking soda
- 1/4 tsp salt (optional)
- 2 cups Quaker® Oats (quick or old fashioned, uncooked)
- 1 9 oz package miniature peanut butter cup candies, unwrapped, cut into halves or quarters (about 35 candies)

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	12 min	17 min	36

## Made with



## How to make it

1. Heat oven to 350°F.
2. In large bowl, beat sugar, margarine and peanut butter until creamy.
3. Add eggs and vanilla; beat well.
4. Add combined flour, cocoa, baking soda and salt; mix well.
5. Add oats and candy; mix well.
6. Drop dough by level 1/4 cup portions 3 inches apart onto ungreased cookie sheets.
7. Bake 12 to 14 minutes or until cookies are slightly firm to the touch.
8. (Do not overbake.)
9. Cool 1 minute on cookie sheets; remove to wire rack.
10. Cool completely.
11. Store tightly covered.

Quaker® Oats-Old Fashioned