

A Peanut Buttery Way To Liven Up Cookies



Chocolate-covered peanut butter crème pieces are an interesting twist on traditional chocolate chips.

(NAPSA)—One of the quickest ways to make a house a home is by baking something special. The smell speaks to a person's warmest memories.

Here are some tips on making sure your cookies come out great every time:

- Grease the cookie sheet only if directed in the recipe, using solid vegetable shortening or nonstick cooking spray.
- Make cookies the same size and thickness for uniform baking.
- Bake only one sheet of cookies at a time in the center of the oven.

One easy way to liven up favorite cookie recipes is to add a new baking piece to the dough, such as Reese's® Premier Baking Pieces. These miniature candy pieces are made especially for baking and may become part of your family's baking traditions.

Peanut Butter Fun-Filled Cookies

½ cup (1 stick) butter or margarine, softened

¾ cup sugar

½ cup Reese's® Creamy or Crunchy Peanut Butter

1 egg

½ teaspoon vanilla extract

1¼ cups all-purpose flour

½ teaspoon baking soda

¼ teaspoon salt

1½ cups (8-oz pkg.) Reese's® Premier Baking Pieces, Milk Chocolate filled with Peanut Butter Crème

Heat oven to 350° F. Beat butter, sugar and peanut butter in large bowl until creamy. Add egg and vanilla; beat well. Stir together flour, baking soda and salt; add to butter mixture, blending well. Stir in baking pieces. Drop by heaping teaspoons onto ungreased cookie sheet. Bake 12 to 14 minutes or until light golden brown around the edges. Cool 1 minute; remove from cookie sheet to wire rack. Cool completely. About 2-½ dozen cookies.

For more recipes and baking tips, visit www.hersheyskitchens.com.