

The Real Snickerdoodle

Stephanie Collins

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| 1 cup butter, softened (2 sticks) | 2 packages (13 oz. each) |
| 1 cup creamy peanut butter | Snickers miniatures (about |
| 1 cup light brown sugar | 60 candies) |
| 1 cup sugar | |
| 2 eggs | <i>Chocolate Drizzled Glaze:</i> |
| 2 tsp. vanilla | 1/3 cup powdered sugar |
| 3 1/2 cups all-purpose flour | 2 Tbsp. powdered cocoa |
| 1/2 tsp. salt | Approx. 2 Tbsp. milk |
| 1 tsp. baking soda | |

Preheat oven to 350°. Combine butter, peanut butter and sugars using a mixer on a medium to low speed until light and fluffy. Slowly add eggs and vanilla until thoroughly combined. Mix in flour, salt and baking soda. Cover and chill dough 2 to 3 hours.

Unwrap all Snickers bars. Remove dough from the refrigerator. *The dough gets really sticky when shaping the cookies, so I put a little vegetable oil on my hands before I start.* Shape about 1 tablespoon of dough around each candy and roll between palms to make a ball.

Place on a greased cookie sheet and bake for 10 to 12 minutes. I've had to bake them for as long as 16 minutes before—it just depends on the pan and the oven. They are finished when they are a very light golden brown. Let cookies cool on baking rack. *Makes about 4 dozen.*

Chocolate Drizzled Glaze: Mix powdered sugar and cocoa together in a small bowl. Add a splash of milk; whisk. Continue adding milk until you reach a syrup-like consistency. Drizzle the glaze over the cookies using a spoon once they are on the baking rack.