



Hersey's Chewy Peanut Butter Chocolate cookie

Ingredients:

- 1 cup butter, softened
- 1 cup granulated sugar
- 3/4 cup packed light brown sugar
- 2 tsp vanilla extract
- 1/2 tsp salt
- 2 eggs
- 2 cups all-purpose flour
- 1/2 cup **HERSHEY'S® Cocoa**
- 1 tsp baking soda
- 1 2/3 cups **CHIPITS® REESE® Peanut Butter Chips**

Directions:

- 1 **Preheat** the oven to 375°F (190°C). **Beat** the butter, granulated sugar, brown sugar, vanilla and salt in large bowl until creamy. **Add** the eggs; beat well.

- 2 **Stir** the flour with the cocoa and baking soda; gradually add to the butter mixture, beating until well blended. **Drop** by rounded teaspoons onto ungreased baking sheets. (Or press into jelly roll pan lined with parchment paper and bake and cut into squares. Bake for 20 minutes)

- 3 **Bake** for 8 to 10 minutes or until set. **Cool** slightly; transfer to a wire rack to cool completely.

Makes about 5 dozen cookies.

Hersey's Easy Chocolate Chip Cookies



- **Ingredients:**
- 1 cup softened butter 250 mL
- 1 cup packed brown sugar 250 mL
- 1/2 cup granulated sugar 125 mL
- 2 eggs 2
- 1 1/2 tsp vanilla extract 7 mL
- 2 cups all-purpose flour 500 mL
- 1 tsp baking soda 5 mL
- 1/2 tsp salt 2 mL
- 1 pkg (2 cups) **CHIPITS® Semi-Sweet Chocolate Chips** 300 g
- 1 cup chopped nuts (optional) 250 mL
- **Directions:**
- 1 **Heat** oven to 375°F (190°C).

- 2 In large bowl, **beat** softened butter, brown sugar and granulated sugar until fluffy. **Beat** in eggs and vanilla until creamy.

- 3 In medium bowl, **mix** together flour, baking soda and salt. Gradually **blend** into creamed mixture.

- 4 **Stir** in **CHIPITS® Pure Semi-Sweet Chocolate Chips** and chopped nuts, if using.

- 5 **Drop** from small spoon onto ungreased cookie sheet. Bake 10 to 12 minutes until golden brown.

Makes about 4 dozen cookies.