



Chocolate Reese's Pieces Cookies

Rich chocolate cookies filled with colorful candy and peanut butter chips.

PREP TIME	COOK TIME	TOTAL TIME	YIELD
Not provided	12-15 min	Varies	3 doz. XL / 6 doz. regular

INGREDIENTS

- 3 cups packed brown sugar
- 3/4 cup granulated sugar
- 1 cup butter, melted
- 1 cup margarine, melted
- 2 tablespoons vanilla extract
- 5 large eggs
- 3 teaspoons baking soda
- 2 teaspoons salt
- 1 cup cocoa powder
- 6 to 7 cups all-purpose flour
- 2 cups Reese's Pieces
- Peanut butter chips, as desired

INSTRUCTIONS

1. Preheat the oven to 325°F to 350°F, depending on your oven and altitude.
2. In a medium bowl, combine 6 cups flour, the baking soda, salt, and cocoa powder. Set aside.
3. In a large mixing bowl, combine the melted butter, melted margarine, brown sugar, and granulated sugar. Add the eggs and vanilla, then mix until well combined.
4. Gradually add the dry ingredients, mixing just until a soft cookie dough forms. If the dough is too soft or sticky, gradually add more flour. You may not need the entire seventh cup.
5. Fold in the Reese's Pieces and peanut butter chips.
6. Scoop the dough onto an ungreased or parchment-lined baking sheet, leaving plenty of room between large cookies.
7. Bake for 12 to 15 minutes, adjusting as needed for cookie size. Remove when the edges are set but the centers still look slightly soft. Let the cookies sit on the baking sheet for a few minutes, then transfer them to a cooling rack.

WENDY'S TIPS & NOTES

- Start with 6 cups of flour. Add more only if the dough is too soft or sticky.
- Bake one test cookie first so you can adjust the temperature and time for your altitude, oven, and cookie size.
- For softer centers, remove the cookies while the centers still look slightly underdone. They will continue to set on the baking sheet.

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