



## Peanut Butter Brittle Chunk Cookies

Using the Semi-Sweet Chocolate Chunks (chips) and Peanut Brittle from See's® Candies make this cookie more of a confection. Rich, flavorful and perfect texture!

Yield: 4 dozen cookies

Oven preheated to 350°F

2 baking sheets lined with parchment paper

3 cups	all-purpose flour
1-1/2 cups	granulated sugar
1 cup	packed light brown sugar
2 tsp	baking soda
1 cup	vegetable shortening
1 cup	creamy peanut butter, room temperature
1/4 cup	whole milk
1-1/2 tsp	pure vanilla extract
2 large	eggs
16 oz	See's® Semi-Sweet Chocolate Chips
5 oz	See's® Peanut Brittle, broken up to small pieces

1. In the bowl of a mixer using the paddle attachment, add flour, sugars, soda, shortening, peanut butter, milk, vanilla and eggs. On low speed, blend until fully mixed. Scrape down the bowl and the sides. Blend for three additional minutes.
2. Stir in the chips and brittle. Scoop dough using a #30 disher, onto baking sheets, place in preheated oven until light brown, about 12-14 minutes. Let cool on baking sheet. Remove after 20 minutes and cool on rack.