

DOUBLE PEANUT BUTTER CHOCOLATE TARTLETTES

INGREDIENTS

1 13-oz. package Reese's Peanut Butter Cups Miniatures (you'll need about 40), best if frozen
1/2 cup (1 stick) butter, softened to room temperature
1/2 cup granulated sugar
1/2 cup packed light brown sugar
1/2 cup creamy peanut butter
1 egg
1/2 teaspoon vanilla extract
1 1/2 cups all-purpose flour
3/4 teaspoon baking soda
1/2 teaspoon salt

DIRECTIONS

Heat oven to 375F. Remove wrappers from candies (put back in freezer). Spray mini muffin cups with cooking spray.

In the work bowl of your stand mixer, cream together butter, brown sugar, granulated sugar, peanut butter, egg and vanilla until light and fluffy. Stir together flour, baking soda and salt; add to butter mixture, beating until well blended. Shape dough into 1-inch balls; place one in each prepared muffin cup. Do not flatten.

Bake 10 to 12 minutes until puffed and lightly browned; remove from oven. Immediately press peanut butter cup onto each cookie. Let cool 5 minutes in muffin pan, then carefully remove from pan and cool completely on wire racks.