

PEANUT BUTTER AND FUDGE SWIRL "MOOSE TRACKS" COOKIES

INGREDIENTS

for the fudge

1/2 cup evaporated milk
2 tablespoons heavy cream
1/4 cup sugar
1/2 teaspoon salt
1 teaspoon vanilla extract
1/4 cup (1/2 stick) butter
1/2 cup (about 75g) bittersweet chocolate, roughly chopped

for the cookie dough

1 cup (2 sticks) butter, room temp
2 cups sugar
2 eggs
1 teaspoon baking soda
1 teaspoon salt
2 teaspoons vanilla extract
3 3/4 cups all purpose flour
1 cup Reese's peanut butter cups, chopped into chunks (or the minis)

You will also need: a candy thermometer for the fudge

DIRECTIONS

First make the fudge, as it will need to cool. Combine sugar, cream, and evaporated milk in a small saucepan and bring to a simmer over medium heat. Bring the mixture to softball stage (235F) on a candy thermometer, stirring gently but constantly. Turn off heat and stir in salt, butter, and chocolate until very smooth then add vanilla. Set pan aside to cool while making dough.

Preheat oven to 350F. Line cookie sheets with parchment paper or silpat.

In the work bowl of a stand mixer, cream butter and sugar together. Scrape sides of bowl and add eggs; beat until well combined. Add vanilla, baking soda, and salt. Add flour one cup at a time and beat after each addition. Stir in peanut butter cups by hand. Drop large spoonfuls at a time of fudge into the dough and gently fold in with a large spatula. It should be streaky.

Roll into two tablespoon sized balls and place about 2 inches apart on baking sheet; these spread a lot so leave lots of room. Bake for 8 - 10 minutes until edges just start to turn golden brown. Remove from oven and cool for about 5 minutes before moving to cooling rack.