

Reese's Chocolate Lava Cookie



Forget everything you thought you knew about cookies. These Peanut Butter Lava Cookies, packed with chunks of Reese's Big Cups with Chocolate Lava Milk Chocolate Peanut Butter Cups, are gooey, rich and unapologetically over the top. One bite of these and no ordinary cookie will cut it anymore.

Recipe supplied by Reese's.

Ingredients

- 2 cups all-purpose flour
- 1/2 cup cocoa powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup butter, softened (250g)
- 3/4 cup granulated sugar
- 3/4 cup packed light brown sugar
- 1 tsp vanilla extract
- 2 eggs
- 4 Reese's BIG CUP Chocolate Lava cups chopped into pieces

Method:

1. Heat oven to 190°C.
2. Chop peanut butter cups coarsely and set aside. (Tip: Place peanut butter cups into the freezer for 30 minutes or overnight to make chopping easier.)
3. Stir together the flour, cocoa, baking soda and salt.
4. Beat the butter, granulated sugar, brown sugar and vanilla extract in a large bowl on medium speed of mixer until creamy.
5. Add eggs; beat well.
6. Gradually add flour mixture, beating well.
7. Stir in chopped peanut butter cups.
8. Drop by level 1/4 cup portions onto ungreased cookie sheet.
9. Bake 9 to 12 minutes or until set.
10. Cool slightly; remove from cookie sheet to wire rack.
11. Cool completely and enjoy.