

Prep Time	20 minutes
Chill Time	30 minutes
Bake Time	10-12 minutes per batch
Total Time	~1 hour
Yield	18-24 large cookies

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Equipment Needed

- Stand mixer or handheld electric mixer
- Large and medium mixing bowls
- Measuring cups and spoons
- Silicone spatula
- 2 large rimmed baking sheets
- Parchment paper or silicone baking mats
- Medium cookie scoop (approx. 1.5 to 2 tbsp capacity)
- Wire cooling rack

Ingredients

Dry Ingredients

- 2 ½ cups (300g) all-purpose flour

- 1 tsp baking soda
- ½ tsp baking powder
- ½ tsp fine sea salt

Wet Ingredients & Sugars

- ¾ cup (170g) unsalted butter, softened to room temperature
- 1 cup (250g) creamy peanut butter (use conventional creamy peanut butter like Jif or Skippy rather than natural oil-separating peanut butter)
- 1 cup (200g) packed light brown sugar
- ½ cup (100g) granulated white sugar
- 2 large eggs, room temperature
- 1 ½ tsp pure vanilla extract

Mix-Ins

- 1 ½ cups (about 250g) Snickers bars, chopped into bite-sized pieces (approx. 10-12

fun-size bars)

- ½ cup (80g) semi-sweet or milk chocolate chips
- ½ cup (75g) salted roasted peanuts, roughly chopped

Optional Toppings

- ¼ cup soft caramel bits or chopped caramels
- Flaky sea salt for sprinkling after baking

Step-by-Step Instructions

Step 1: Prep the Oven and Pan

Preheat your oven to 350°F (175°C). Line two large baking sheets with parchment paper or silicone baking mats. Set aside.

Step 2: Combine the Dry Ingredients

In a medium bowl, whisk together the all-purpose flour, baking soda, baking powder, and fine sea salt until evenly blended. Set aside.

Step 3: Cream Butter, Peanut Butter, and Sugars

In the bowl of a stand mixer fitted with the paddle attachment (or using a large bowl with an electric hand mixer):

1. Combine the softened unsalted butter, creamy peanut butter, light brown sugar, and granulated white sugar.
2. Beat on medium speed for 2 minutes until the mixture is light, fluffy, and thoroughly combined. Scrape down the sides and bottom of the bowl with a silicone spatula.

Step 4: Add Wet Ingredients

1. Add the room-temperature eggs one at a time, beating well on medium-low speed after each addition.
2. Mix in the pure vanilla extract until smooth and fully incorporated.

Step 5: Merge Dry into Wet

Turn the mixer to low speed and gradually add the dry flour mixture. Mix just until the flour disappears and a soft dough forms. Do not overmix, as this can make the cookies tough.

Step 6: Fold in Mix-Ins

Remove the bowl from the mixer. Using a sturdy spatula or wooden spoon, gently fold in:

- Chopped Snickers bar pieces
- Chocolate chips

- Roughly chopped peanuts

(Reserve a small handful of chopped Snickers and chocolate chips to press onto the tops of the dough balls right before baking for a picture-perfect presentation.)

Step 7: Chill the Dough

Cover the bowl tightly with plastic wrap and place it in the refrigerator to chill for at least 30 minutes. *Chilling prevents the cookies from spreading too flat in the oven and helps lock in a thick, chewy center.*

Step 8: Scoop and Shape

1. Remove the chilled dough from the refrigerator.
2. Scoop 1.5-to-2-tablespoon portions of dough and roll them into smooth balls between your palms.
3. Place the dough balls on the prepared baking sheets, leaving about 2 inches of space between each ball.
4. Gently press a couple reserved Snickers chunks or chocolate chips onto the top of each dough ball.

Step 9: Bake to Perfection

1. Bake at 350°F (175°C) for 10 to 12 minutes.

2. The edges should be set and lightly golden, while the centers will still look soft and slightly underbaked.
3. *Note: Do not overbake! The cookies will continue to cook slightly as they cool on the hot pan.*

Step 10: Cool and Serve

1. Remove the pan from the oven and immediately sprinkle the warm cookies with a slight pinch of flaky sea salt if desired.
2. Let the cookies rest on the baking sheet for 5 to 7 minutes to firm up.
3. Transfer the cookies to a wire cooling rack to cool completely.

Baker's Tips for Success

- **Peanut Butter Selection:** Standard commercial creamy peanut butter yields the best texture and structure. Natural peanut butter containing separated oil can cause the cookies to spread excessively or become dry.
- **Chopping the Snickers:** Place the Snickers bars in the freezer for 15 minutes before chopping to prevent the caramel from sticking to your knife.
- **Achieving Bakery-Style Round Cookies:** Right after pulling the baking sheet from the oven, place a large circular cutter or round bowl over a hot cookie and gently swirl it

around the edges to shape it into a perfect circle.

Storage & Shelf Life

- Room Temperature: Store cooled cookies in an airtight container at room temperature with a slice of white bread (to retain moisture) for up to 5 days.
- Freezer (Baked): Freeze baked cookies in a single layer, then transfer to a freezer-safe zip-top bag for up to 3 months. Thaw at room temperature before serving.
- Freezer (Dough): Scoop dough into balls, freeze on a baking tray until solid, and transfer to a sealed bag. Bake directly from frozen at 350°F (175°C), adding 1–2 minutes to the bake time.

Nutritional Information

Servings: 20 cookies | Portion size: 1 cookie (approx. 50g)

Nutrient	Amount per Serving	% Daily Value*
Calories	290 kcal	—
Total Fat	16 g	21%
<i>Saturated Fat</i>	7 g	35%
<i>Trans Fat</i>	0 g	—
Cholesterol	28 mg	9%
Sodium	160 mg	7%
Total Carbohydrates	32 g	12%
<i>Dietary Fiber</i>	2 g	7%
<i>Total Sugars</i>	20 g	—

Nutrient	Amount per Serving	% Daily Value*
<i>Added Sugars</i>	18 g	36%
Protein	6 g	12%
Calcium	30 mg	2%
Iron	1.4 mg	8%
Potassium	140 mg	3%