

Peanut Butter-Apple Cookies

PER SERVING:

Serves: 32

Prep Time: 20 minutes (plus freezing and cooling)

Bake Time: 14 minutes

Approximate nutritional values per serving (1 cookie):

Calories: 295

Fat (10g Saturated): 17g (7g Saturated)

Cholesterol: 27mg

Sodium: 164mg

Carbohydrates: 29g

Fiber: 3g

Sugars: 18g

Protein: 6g

INGREDIENTS

- 2½ cups all-purpose flour
- 2 teaspoons baking soda
- ½ teaspoon Freedom's Choice® Cinnamon
- ¼ teaspoon salt
- 1 cup brown sugar
- 1 cup Freedom's Choice® Unsalted Butter (2 sticks), softened
- 1 cup granulated sugar
- 1 cup Freedom's Choice® Crunchy Peanut Butter
- 2 large eggs
- 1 teaspoon Freedom's Choice® Pure Vanilla Extract
- 1 large Granny Smith apple, peeled, halved, cored and chopped
- 1 cup dark chocolate chips
- ⅓ cup chopped roasted and salted peanuts

DIRECTIONS:

1. Position 3 oven racks to upper, middle and lower positions; preheat oven to 350°. Line 3 rimmed baking pans with parchment paper. In medium bowl, whisk flour, baking soda, cinnamon and salt.

2. In separate medium bowl, with mixer on medium speed, beat brown sugar, butter and granulated sugar 2 minutes or until light and fluffy. Add peanut butter; beat 1 minute or until incorporated. Add eggs and vanilla extract; beat 1 minute or until incorporated. Add flour mixture; beat 1 minute or until incorporated. Add apple; beat on low 1 minute or until incorporated. Using 2 small spoons, drop about 3 tablespoons cookie dough 2 inches apart onto prepared pans; freeze 20 minutes.
3. Bake cookies 14 minutes or until bottoms are lightly browned, rotating pans halfway through baking; cool 2 minutes on pans, then transfer to wire rack to cool completely. Makes about 32 cookies.
4. In medium microwave-safe bowl, heat chocolate chips in microwave oven on high 1 minute or until melted, stirring every 20 seconds; drizzle over cookies and immediately sprinkle with peanuts.
5. Top with a teaspoonful of cherry pie filling and slivered almonds.



Recipe - Peanut Butter-Apple Cookies



Chef Tip

Cookies can be refrigerated in an airtight container for up to 1 week.



**FREEDOM'S
CHOICE**



www.commissaries.com