

Ingredients for WARNING: Peanut Butter Cookies:

1/3 cup butter
1/3 cup brown sugar
1/3 cup white sugar
1/8 teaspoon baking soda
pinch salt
1/2 teaspoon vanilla
1 large egg
1/3 cup natural, creamy peanut butter
2/3 cup flour

Wicked Stuff:

chopped roasted, salted peanuts
chopped semi-sweet chocolate pieces
caramels (melted)
chocolate (melted)

**Directions:**

1. **MAKE THE DOUGH:** In an electric mixer cream butter, sugar and brown sugar. Mix in baking soda, salt and vanilla. Add egg and beat until smooth. Add peanut butter and beat until smooth. Slowly mix in flour and beat dough till fluffed. Spoon dough into container with tight fitting lid and allow to chill thoroughly in the refrigerator before forming into cookies.
2. **MAKE THE COOKIES:** Preheat oven to 300 (F). Chop peanuts and chocolate. Spoon chilled dough by the teaspoonful onto cookie sheet. Press chopped peanuts and chocolate into some, leave some plain. Make classic hatch marks by pressing a (slightly wet) fork one way, then the other. Bake in preheated 300(F) oven for 11-12 minutes. Allow to cool slightly before removing from tray.
3. **TOP WITH CARAMEL:** Place caramel candies in a microwave safe bowl. Per six caramels, add 1/2 teaspoon half n' half or milk. Microwave about 30 seconds until caramel has melted. Stir with a fork **immediately**. Working **quickly**, drizzle caramel over cookies.
4. **TOP WITH CHOCOLATE:** Combine 1/2 tablespoon butter per 1/3 cup chocolate pieces in a microwave safe bowl. Microwave 20 seconds, stir and microwave 10-20 seconds more until melted and shiny. Spoon chocolate into a plastic bag and snip off the tip of the bag to make a piping bag. Pipe chocolate onto cookies.

Makes 3-4 dozen mini-cookies. Store in airtight container.