

Dessert

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Fluffernutter Cookies

Makes a bunch of cookies

Ingredients

3/4 cup flour
1 pinch salt
1 tsp baking soda
1 cup peanut butter
8 Tablespoons butter
1 1/3 cup brown sugar
1 tsp vanilla
1 egg
3/4 cup marshmallow fluff

Instructions

1. Whisk flour, salt and baking soda together and set aside.
2. Cream peanut butter, butter and sugar together until smooth and fluffy.
3. Beat in egg and vanilla.
4. Stir in dry ingredients.
5. Chill for one hour.
6. Preheat oven 375°F
7. Form cookie dough into thin a thin patty. Place a dollop of marshmallow fluff in the middle and top with another thin patty of dough. Seal edges.
8. Bake 8-9 minutes.

Source

https://www.reddit.com/r/food/comments/fftb3y/homemade_fluffernutter_cookies/fk0hruy/

Rice Krispie Treats

Makes a sheet of sugary goodness

Ingredients

¼ cup butter
40 large marshmallows
6 cups rice krispies cereal

Instructions

1. Melt butter in a three quart saucepan.
2. Add marshmallows and cook over low heat, stirring constantly until mixture is syrupy.
3. Remove from heat and slowly stir in rice krispies (1-2 cups at a time) until well mixed.
4. Press mixture into a buttered 13x9 inch pan.
5. Cut when cool or enjoy warm.

Source

Mom

Ultimate Chocolate Chip Cookies

Makes a bunch of cookies

Ingredients

2 ¼ cups all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
1 cup butter, softened
¾ cup granulated sugar
¾ cup packed brown sugar
1 egg
1 teaspoon vanilla
2 cups semisweet chocolate chips
1 cup coarsely chopped nuts, if desired

Instructions

1. Heat oven to 375° and mix the flour, baking soda, and salt in a small bowl.
2. In another bowl, beat the softened butter and sugars with an electric mixer on medium speed, or mix with a spoon for about 1 minute or until fluffy, scraping the side of the bowl occasionally.
3. Beat the egg and vanilla into the butter and sugar mix until smooth.
4. Stir in the flour mixture just until blended (dough will be stiff). Stir in chocolate chips and nuts.
5. Place dough on an ungreased cookie sheet in rounded tablespoons, about 2 inches apart.
6. Bake 8-10 minutes or until light brown (centers will be soft).

Source

<https://www.bettycrocker.com/recipes/ultimate-chocolate-chip-cookies/77c14e03-d8b0-4844-846d-f19304f61c57>