



Chocolate Peanut Butter Oatmeal Toffee Cookies

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Ingredients

- 1 tube sugar cookie dough
- 1/2 tube peanut butter cookie dough
- 1 cup peanut butter
- 1 1/2 cup oatmeal
- 2 cups toffee peanuts, roughly chopped
- 1/2 cup chocolate chips
- 1 1/2 teaspoons Crisco, butter flavored

Instructions

1. In a large bowl, combine cookie doughs, oatmeal, peanut butter and toffee peanuts until well incorporated.
2. Roll into balls and press down on the top with a fork. Bake at 350 degrees for 12 minutes, or until slightly browned at edges.
3. Allow cookies to cool. While they rest, melt chocolate chips and Crisco and stir until smooth.
4. Drizzle chocolate over completely cooled cookies and let sit until harden. Place

them in the fridge to speed up hardening process.