

Chocolate Peanut Butter Cocoa Krispie Cookies with Chocolate Ganache



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Yield: Makes about 18 cookies

Prep Time: 10 minutes

Cook Time: 20 minutes

Ingredients:

1 3/4 cup all-purpose flour
1/4 teaspoon kosher salt
1 teaspoon baking powder
1 teaspoon baking soda
1 cup sugar
1 cup unsalted butter, room temperature
2 large eggs
1/2 teaspoon vanilla extract
1 1/2 cup chocolate chips
1/2 cup peanut butter chips
8 cups cocoa krispie cereal, slightly crushed
1 tablespoon whipping cream

Directions:

Preheat oven to 350 degrees.

Spray a baking sheet with non-stick cooking spray. In a large bowl, combine combine flour, salt, baking powder, and baking soda. In another bowl, combine cream butter and sugar together. Add the eggs and vanilla extract to the sugar/butter mixture, In thirds, gently combine the dry ingredients to the

wet ingredients. Fold in the 1/2 cup chocolate and peanut butter chips and 2 cups Cocoa Krispies. Drop about a tablespoon of the dough into the remainder of the Cocoa Krispies roll to coat and place on a baking sheet. Bake for about 7 to 10 minutes or until golden brown.

To make the ganache, melt 1 cup chocolate chips and cream in a small saucepan over medium heat. Stir until smooth and remove from heat. Take a cookie and dip half of it into the ganache. Place cookie on a wire sheet to set before eating.

***adapted from the Roder Family Cookbook