THE J.M. SMUCKER Co

Chocolate Peanut Chews

Prep Time	Cook Time	Serves	Difficulty
15 mins	13 mins	48	N/A

Ingredients

- 1 1/3 cups (325 mL) semi-sweet chocolate chips
- 1/2 cup (125 mL) All-Vegetable Shortening
- 2 eggs
- 3/4 cup (175 mL) granulated sugar
- 1 tsp (5 mL) pure vanilla extract
- 2/3 cup (150 mL) **Five Roses®** All Purpose Flour

  All Purpose Bleached White Flour

- 1/2 tsp (2 mL) baking powder
- 1 pkg (300 g) peanut butter chips
- 1 1/4 cups (300 mL) peanuts, chopped
- 1/2 cup (125 mL) semi-sweet chocolate chips

Directions

Step 1:

Preheat oven to 350ºF (180ºC). Line baking sheets with parchment paper.

Step 2:

In a saucepan, melt 1 1/3 cups (325 mL) chocolate chips and shortening until smooth. Cool slightly about 15 minutes.

Step 3:

In a separate bowl, beat eggs and sugar on high speed using an electric mixer until well blended. Stir in chocolate mixture and vanilla. Stir in remaining ingredients. Mix well.

Step 4:

Drop dough by tablespoons (15 mL) onto prepared baking sheets.

Step 5:

Bake at 350ºF (180ºC) for 9 - 13 minutes, or until top cracks, but cookies are still moist inside. Cool 10 minutes, then transfer to racks to cool completely.

Images

