



Peanut Butter-Caramel Candy Bites with Colorful Candies

Use your team's colors to decorate these peanut butter cookie cups.

Use refrigerated dough as the base for these candy-filled peanut butter cookies. Your kids will love helping make these...right before they gobble them up.

Yield: Makes 2 dozen

Ingredients

- 1 (16.5-oz.) package refrigerated peanut butter cookie dough
- 24 bite-size chocolate-covered caramel-peanut nougat bars
- 72 candy-coated chocolate pieces

Preparation

Preheat oven to 350°. Shape cookie dough into 24 (1-inch) balls, and place in cups of lightly greased miniature muffin pans. Bake 15 to 18 minutes or until edges are lightly browned. Remove from oven, and press 1 bite-size chocolate-covered caramel-peanut nougat bar into each cookie. Sprinkle cookies evenly with candy-coated chocolate pieces.

Prep: 20 min., Bake: 15 min.

Note: We tested with Snickers and M & M's.

Also works great with sugar cookie or choc chip dough, then add reese's peanut butter cups as you pull the cookies out of the oven. Crowd Pleaser!