

# Buried Treasure Cookies

## Cookie Ingredients

1 cup butter, softened  
1 cup chunky peanut butter  
1 cup granulated sugar  
1 cup packed brown sugar  
2 teaspoons baking soda  
1 teaspoon salt  
2 large eggs  
2 teaspoons vanilla extract  
2 Tablespoons milk  
3 1/2 cups all purpose flour

## Filling Ingredients

1/2 cup peanut butter morsels  
1 cup semi-sweet morsels  
1/2 cup vanilla morsels  
1 cup creamy peanut butter

## Topping Ingredients

1 cup vanilla or semi-sweet morsels

## Directions:

1. Combine the filling ingredients and mix well. Set aside.
2. Beat the butter and the 1 cup chunky peanut butter in a large mixer bowl on medium speed for 1 minute. Add granulated sugar, brown sugar, baking soda and salt; beat until well combined.
3. Add eggs, vanilla and milk; beat until combined. Add the flour and mix well.
4. Shape 1 teaspoon of dough into a ball and place in a greased mini muffin tin. Use your finger to make an indentation in the center of the ball, hollowing out the center. Place a small amount of filling in the center.
5. Take a small piece of dough and flatten it out. Place over the filling and use your finger to press the edges smooth.
6. Bake for 10 - 12 minutes or until golden brown. Cool on a cooling rack for several minutes. Invert the muffin tin and place the cookies on the cooling rack until thoroughly cooled.
7. When the cookies are cool, drizzle the tops with the melted Topping morsels. (You can melt the morsels in a small ziplock bag - see morsel package for instructions on melting), then cut a tiny slit in the corner of the bag. Press the melted morsels through the opening onto the tops of the cookies.
8. Store in an airtight container at room temperature for up to 3 days. Cookies may be frozen for longer storage.

Makes approximately 90 cookies.