

Peanut Butter, Chocolate-Hazelnut And Chocolate Chip Beef Jerky Cookies

This cookie is definitely worth a try! Creamy peanut butter and chocolaty hazelnut spread and highlighted by the smoky and salty flavors of Beef Jerky.

INGREDIENTS

3/4 cup butter, softened (1-1/2 sticks)
1/2 cup sugar
1/2 cup brown sugar
1/2 cup creamy peanut butter
1/2 cup chocolate-hazelnut spread
1 egg
1 tablespoon vanilla extract
1-1/2 cups all purpose flour
1 teaspoon baking soda
1/4 teaspoon kosher salt
2/3 cup finely chopped beef jerky
1/4 cup bittersweet chocolate chips



30 Min



24
Servings



42 Cal



5g
Protein

COOKING

1. Preheat oven to 350°F. Combine butter, sugars, peanut butter and hazelnut-chocolate spread in large bowl. Using hand or stand mixer, mix until and fluffy. Add egg and vanilla; mix until fully incorporated.

2. Combine flour, baking soda and salt in medium bowl; whisk together. Add flour mixture to butter mixture; mix until fully incorporated; do not over mix. Add in jerky and chocolate chips. Divide dough into 24 equal balls. Place on 2 ungreased shallow-rimmed baking sheets. Bake in 350°F oven 13 to 15 minutes or until tops are evenly cracked. Cool 10 minutes before serving.

NUTRITION

Serv Size	Calories	Total Fat	Cholest	Sodium	Total Carb	Protein		
24		11.3g	29mg		22g	5g	1	0

*The % Daily Value tells you how much of a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Courtesy of BeefItsWhatsForDinner.com