

Triple Cookie Pizookies

Ingredients for chocolate chip/pb cookie dough:

1/2 cup sugar
1/2 cup brown sugar
1/3 cup butter, softened
1/3 cup crisco shortening
1 egg
1 tsp vanilla
1/2 tsp salt
1/2 tsp baking soda
2 TBSP PB2 peanut butter powder
1 1/2- 1 3/4 cups flour
2 cups your favorite chocolate chips

Ingredients for chocolate cookie dough:

1 cup chocolate chips (semi sweet or milk are fine) 3/4 cup brown sugar 1/3 cup butter 1 TBSP water 1 egg 1 1/4 cup flour 1/2 tsp baking soda

Directions:

We're going to start with the chocolate cookie dough because it is better if it sits in the fridge for awhile.

First step is to melt the butter. You can use a saucepan on low heat- or if you're lazy like me- the microwave. Then you add the sugar, water and chocolate chips. Heat up again (in the saucepan or) in 30 second increments stirring in between, just until chocolate is melted. Cool for about 10 minutes (if you're using a saucepan, put in a large mixing bowl at this point). Add eggs and dry ingredients. Chill for at least 1 hour. While the dough is chilling out in the fridge, we're going to start on our other doughs.

Mix together everything except for the flour, PB2 powder and chocolate chips. Once it is nice and creamy, add the flour and mix again. Now divide the dough in half. In one half, stir in the chocolate chips. In the other half, mix in the PB2 powder.

Preheat your oven to 375 degrees F. Grab out your ramekins or oven safe cast iron skillet you'll be baking this in. Take little scoop of each type of dough and press into your ramekin or skillet. Bake for about 10 minutes until it is just getting golden on top, but not quite done in the middle. Pull it out and immediately throw a scoop of vanilla ice cream on top (Blue Bell is our ice cream of choice).

Eat right away before it turns into a melty mess. And you will probably want to eat it alongside a tall glass of milk. Enjoy!

 Helping of Happiness