Peanut Butter Butterfinger Cookies

1/2 cup unsalted butter, softened

3/4 cup white sugar

2/3 cup lightly packed light brown sugar

2 egg whites

1 1/4 cups creamy peanut butter

1 1/2 teaspoons pure vanilla extract

1 cup all-purpose flour

1/2 teaspoon baking soda

1/4 teaspoon salt

5 (2.1 ounce) Butterfinger candy bars, chopped

Cream the butter and sugars together until light and fluffy.

Add the egg whites and beat well.

Beat in the peanut butter and the vanilla, mixing until well combined.

Combine the flour, baking soda, and salt.

Add the dry ingredients into the creamed mixture and mix until just combined.

Using a medium cookie scoop (about 1 ½ tablespoons) shape dough into balls and place on the prepared baking sheets.

Sprinkle chopped candy bars on top.  Bake in preheated oven for 10 to 12 minutes at 350.