Peanut Butter Monster Cookies

2 cups all-purpose flour

2 and 1/4 teaspoons baking soda

1/2 teaspoon salt

1 cup unsalted butter, softened

1 cup peanut butter

1 cup sugar

2/3 cup packed brown sugar

2 large eggs at room temperature

1 teaspoon vanilla extract

1/2 cup rolled oats

1/2 cup peanut butter chips

1/2 cup chocolate chips

Reese’s Pieces

In a small bowl, whisk together flour, baking soda and salt.  Set aside.

Cream together butter, peanut butter, sugar and brown sugar.

Beat until light and fluffy.

Add eggs one at a time, beating well after each addition.

Add vanilla, and beat to combine.

Slowly add dry ingredients, and beat just until combined.

Stir in oats, peanut butter chips and chocolate chips.

Refrigerate dough for 15 minutes, meanwhile preheating oven to 350 degrees (F).

Prepare a cookie sheet with parchment paper.  Pour Reese’s Pieces candies onto a plate or into a flat bowl.

Bake, six at a time, for 12-15 minutes or until the edges are just beginning to darken.

Allow to cool on cookie sheet for 5-10 minutes.