

# Cookie Thing

*This recipe is often requested by the boys in the Troop.*

## INGREDIENTS

¾ cup sugar  
¾ cup brown sugar, packed  
⅓ cup butter, softened  
½ cup peanut butter  
2 large egg  
2 tsp vanilla  
1 cup flour  
1 tsp baking powder  
½ tsp salt  
12 oz. chocolate chips

## METHOD

Cream butter and peanut butter with the sugars. Add eggs and vanilla, beating well.

Stir together flour, baking powder, and salt. Stir into peanut butter mixture then spread into a 12 inch Dutch oven. Sprinkle chocolate chips on top and bake about 5 minutes until chocolate softens.

Swirl the chocolate to marble and bake with 7 coals on bottom and 16 coals on top. About 20 minutes. Cool before eating.

*These are better when cool, so make this before the main course.*

*The batter can be made ahead and put in a zip lock bag. You can then spread this into the dutch oven at the campsite.*

*Use milk or semi sweet chocolate chips.*

*Be careful with the bottom heat. This burns easily because of the sugar content. Rotate often while cooking,*

**Source:** Jay Hinkens

(8 servings)

NUTRITION FACTS	
Servings:	8
<b>Amount Per Serving</b>	
Calories:	595
<b>Total Fat:</b>	28.46g
<b>Cholesterol:</b>	73mg
<b>Sodium:</b>	309mg
<b>Total Carbs:</b>	81.26g
<b>Dietary Fiber:</b>	3.85g
<b>Sugars:</b>	63.71g
<b>Protein:</b>	9.03g