

Neverland Cookies

3/4 cup creamy peanut butter
1/4 cup vegetable oil
1/4 cup butter
1/4 cup sugar
1/2 cup brown sugar, firmly packed
1 egg, room temperature, slightly beaten
2 teaspoons vanilla
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1 1/4 cups all-purpose flour
2 bars (4 oz) white confection candy for baking
1 1/3 cups macadamia nuts or pecans, coarsely chopped

Preheat oven to 350 degrees.

In a large mixing bowl, using an electric mixer, beat peanut butter, vegetable oil and butter together until creamy.

Add sugar, brown sugar, egg, vanilla, baking soda and baking powder to mixture; beat on medium speed until well blended. Add flour and continue mixing until well blended.

Keeping candy bar in wrapper, hit bar against counter to break into small chunks. Fold candy chunks and nuts into cookie dough.

Place heaping tablespoons of cookie dough onto an ungreased cookie sheet, 1 1/2 inches apart, pressing dough down slightly with the back of a spoon.

Bake 12 to 14 minutes or until lightly brown around edges.

Cool 5 minutes. Remove cookies to wire racks and cool.

Yield: 15 Cookies

Per Serving (excluding unknown items): 1949 Calories; 102g Fat (46.9% calories from fat); 17g Protein; 243g Carbohydrate; 4g Dietary Fiber; 124mg Cholesterol; 1373mg Sodium. Exchanges: 8 Grain(Starch); 20 Fat; 8 Other Carbohydrates.