



Century
Federal Credit Union

Recipes for Success

Butterfinger Cookies

Jen, Marketing Director

Ingredients

- 3/4 cup granulated sugar
- 1 stick butter, softened
- 1 stick of margarine, softened
- 1 large egg
- 1 1/2 cups flour
- 1 cup of powdered whole oats
- 3/4 tsp. baking soda
- 1 1/2 cups of chopped Butterfinger candy pieces



Directions

1. Preheat oven to 375°
2. Beat sugar, butter, margarine in large mixer bowl until creamy
3. Beat in egg and then gradually beat in flour, oats, baking soda and sugar.
4. Stir in Butterfinger pieces.
5. Drop by slightly rounded tablespoon onto ungreased baking sheets.
6. Bake 11-12 minutes or until lightly browned. Cool on baking sheets for 2 minutes and then place on wire racks to cool.