

## *It's Love at First Bite!*

Whether she's keeping the romance alive between characters, choosing new victims for her romantic suspense novels, or baking up a storm in her Richmond, Virginia kitchen, *New York Times* bestselling author Mary Burton does nothing half-heartedly—and that includes whipping up her 2012 Valentine's Day recipe, Peanut Butter Chocolate Cookies.

### **Peanut Butter Chocolate Cookies**



1 cup of sugar  
1 cup of peanut butter  
2 teaspoons of baking powder  
1 egg  
1 teaspoon of vanilla  
½ cup chocolate chips  
½ cup Craisens

- Mix sugar, peanut butter, baking powder, egg and vanilla.
- Add chocolate chips and Craisens.
- Form dough into balls then flatten.
- Garnish with chocolate bits or Craisens.

Bake in a 350 degree oven for  
15 to 20 minutes.

*Let cool completely before serving.*

*"There is no better flavor combination than peanut butter and chocolate. Separately they are wonderful but together they are deadly delicious. Your sweetie will be completely delighted with these sinfully good Valentine's Day cookies, which are a snap to make!"*

*Enjoy!*

*Mary*

*Mary Burton's latest book **BEFORE SHE DIES** has just been published.*

For this and more recipes visit Mary's blog at [www.maryburton.com](http://www.maryburton.com)

