

Peanut Butter Filled Chocolate Cookies

ingredients:

- For Cookie Dough
- 1-1/2 cup flour
- 1/2 cup unsweetened cocoa
- 1/2 teaspoon baking soda
- 1/2 cup sugar
- 1/2 cup firmly packed brown sugar
- 1/2 cup butter, softened
- 1/4 cup peanut butter
- 1 teaspoon vanilla extract
- 2 eggs
- For Cookie Filling
- 3/4 cup peanut butter
- 3/4 confectioners sugar

directions:

- In a small bowl combine flour, cocoa, and baking soda; blend well. In large bowl, beat sugar, brown sugar, butter, and 1/4 cup peanut butter until light and fluffy. Add vanilla extract and eggs; beat well. Stir in flour mixture until blended and set aside.
- In a small bowl, (preferably a vintage Pyrex mixing bowl - I'm kidding! Just seeing if you're paying attention) combine filling ingredients and blend well. Roll into one-inch balls.
- For each cookie, with floured hands (I didn't flour my hands and it worked out fine, and probably a lot less messy), shape about 1 tablespoon cookie dough around one peanut butter ball, covering completely.
- Place 2 inches apart on ungreased cookie sheet (I lined the sheet with parchment paper). Flatten slightly, as these cookies don't really spread!
- Bake at 375 degrees for 7 - 9 minutes or until set and slightly cracked. Cool on wire racks.

Adapted from BHG/Midwest Living Magazine/Joyce Jandera