

Peanut Butter Sandwich Cookies

Makes ~2dozen (1 dozen with peanut butter filling and 1 dozen with chocolate peanut butter filling)

Note: Using a #60 cookie scoop instead of a tablespoon makes making these cookies easier and quicker.

Cookies Ingredients:

2 2/3 cups sifted flour

Granulated sugar

2 teaspoons baking soda

1 cup brown sugar, firmly packed

1 teaspoon salt

2 eggs

1 cup butter, softened

2 teaspoons vanilla

2/3 cup creamy peanut butter, at room temperature

4 dozen chocolate kisses (1 bag)

Peanut Butter Filling Ingredients:

3/4 cup creamy peanut butter

1 cup (4 ounces) confectioners' sugar

3 tablespoons unsalted butter

Chocolate-Peanut Butter Filling Ingredients:

1/2 cup creamy peanut butter

1 cup (4 ounces) confectioners' sugar

6 ounces finely chopped milk chocolate

2 tablespoons unsalted butter

Cookies

1. Preheat oven to 375°. Sift flour with baking soda and salt. Set aside.
2. In large bowl, with electric mixer at medium speed, beat butter and peanut butter until well blended. Add 1 cup granulated sugar and the brown sugar; beat until light and fluffy.
3. Add eggs and vanilla; beat until smooth. Stir in flour mixture until well combined.

4. Using a level tablespoonful for each, shape into ~4 dozen balls. Roll each in sugar. Packed 2 inches apart, on ungreased cookie sheets.
5. Bake 10 minutes or until cookies start to brown. Remove from oven and leave on cookie sheet for one minute before moving to wire racks.

Peanut Butter Filling

1. Microwave peanut butter and butter until butter is melted (~40 seconds).
2. Using rubber spatula, stir in confectioners' sugar until combined.

Chocolate Peanut Butter Filling

1. Microwave peanut butter and butter until butter is melted (~40 seconds)
2. Add finely chopped milk chocolate and stir until chocolate is melted and smoothly combined. If necessary heat for 10 seconds at a time until smoothly combined.
3. Using rubber spatula, stir in confectioners' sugar until combined.

Assembly

1. Place cookies upside down on a cookie sheet and select pairs of cookies that are approximately the same size and shape.
2. Place 1 scoop (or tablespoon) of warm filling on a cookie and place second cookie right-side up on top of it, gently squeezing to spread filling evenly to edges (this is a lot easier than it sounds).
3. Repeat for ½ of your cookies with one filling and then switch to the other one to insure you get an even number of each. Or, use up the chocolate peanut butter filling first as it seems to be the one that most people prefer.