## **Oatmeal Peanut Butter Cookies III**





Rated: \*\*\*\*

**Submitted By:** Joanne Reaney

Photo By: Jamie

Prep Time: 30 Minutes

Cook Time: 10

Minutes

Ready In: 40 Minutes Servings: 12

"These are so close to the Girl Scout oatmeal peanut butter cookies that you won't know the difference!"

## **INGREDIENTS:**

3/4 cup all-purpose flour

1/2 teaspoon baking soda

1/4 teaspoon baking powder

1/2 teaspoon salt

1/2 cup butter, softened

1/2 cup peanut butter

1/2 cup white sugar

1/2 cup packed light brown sugar

1 egg

1 teaspoon vanilla extract

1 cup quick cooking oats

3 tablespoons butter, softened

1 cup confectioners' sugar

1/2 cup smooth peanut butter

2 1/2 tablespoons heavy whipping

cream

## **DIRECTIONS:**

- 1. In a large bowl, cream together 1/2 cup butter or margarine, 1/2 cup peanut butter, white sugar, brown sugar, and vanilla. Add egg and beat well.
- In another bowl, combine the flour, baking soda, baking powder, and salt. Add these dry ingredients to the creamed mixture. Stir. Add oatmeal and stir.
- 3. Drop by teaspoons onto greased baking sheet, and press each mound down with a fork to form 1/4 inch thick cookies. Bake at 350 degrees F (175 degrees C) for 10 minutes, or until cookies are a light brown.
- 4. To Make Filling: Cream 3 tablespoons butter or margarine with the confectioners' sugar, 1/2 cup smooth peanut butter, and the cream. Spread filling onto half of the cooled cookies, then top with the other half to form sandwiches.

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