



Magic Peanut Butter Middles



Chocolate cookie with a surprise peanut butter center.

Servings: 15

Yield: 30 cookies



Ingredients

1 ½ cups all-purpose flour
½ cup unsweetened cocoa powder
½ teaspoon baking soda
½ cup white sugar
½ cup packed brown sugar
½ cup soft margarine
¼ cup peanut butter
1 teaspoon vanilla extract
1 egg
¾ cup confectioners' sugar
¾ cup peanut butter

Directions

In small bowl blend flour, cocoa and baking soda. Mix until well blended.

In large bowl beat white and brown sugars, butter or margarine and ¼ cup peanut butter, until light and fluffy. Add vanilla and egg, beat. Stir in flour mixture until blended. Set aside.

To make Filling: Combine confectioner's sugar and ¾ cup peanut butter. Blend well.

Roll filling into 30 1-inch balls. For each cookie, with floured hands, shape about 1 tablespoon of dough around 1 peanut butter ball, covering completely. Place 2 inches apart on an ungreased cookie sheet. Flatten with glass dipped in white sugar.

Bake at 375 degrees F (190 degrees C) for 7-9 minutes. When cookies are done, they should be set and slightly cracked.

Nutrition Facts

Per Serving: 289 calories; protein 6.7g; carbohydrates 34.4g; fat 15.5g; cholesterol 12.4mg; sodium 198.6mg.

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