

Crunchy, chewy, creamy

Experience the whole peanut spectrum in one bite



TEMPTATION, THY NAME IS PEANUT BUTTER.

Crunchy or smooth, all-natural or not, it's hard to resist eating straight from the jar at all hours of the day (or night). OK, maybe that's just us, but these cookies have enough of the toasty, salty spread to keep those urges at bay—at least for a little while. Enjoying a pure peanut butter taste, rather than blending it with jelly, honey, chocolate, apple, or banana, is a simple and decadent pleasure.

PEANUT BUTTER SANDWICH COOKIES

MAKES: 12 sandwich cookies

PREP: 20 minutes **BAKE:** 12 minutes

- 8 tablespoons unsalted butter, softened
- 1 cup creamy peanut butter
- ½ cup firmly packed light brown sugar
- ½ cup plus 1 tablespoon granulated sugar, divided
- 1 large egg
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1 teaspoon baking soda
- ¼ teaspoon salt

Creamy Peanut Butter Filling (see recipe below)

- 1. Preheat** oven to 375°. Lightly grease 2 cookie sheets.
- 2. Beat** together first 3 ingredients and ½ cup granulated sugar with an electric mixer on medium speed until creamy. Stir in egg and vanilla. Combine flour, baking soda, and salt in a separate bowl. Slowly stir flour mixture into peanut butter mixture until fully incorporated.
- 3. Scoop** dough onto prepared cookie sheets, 1 rounded tablespoonful at a time, about 2 inches apart. (Dough should yield about 24 cookies.) Press cookies flat with the back of a fork dipped into remaining 1 tablespoon sugar. Sprinkle cookies with any remaining sugar, if desired, and bake 12 minutes or until golden brown around edges. Remove from oven, and cool 5 minutes on pan; transfer to a wire rack to cool completely.
- 4. Spread** about 1 tablespoon Creamy Peanut Butter Filling onto flat side of 12 cookies, and top each with another cookie, flat side down, to make a sandwich.

CREAMY PEANUT BUTTER FILLING

MAKES: 1 cup **PREP:** 5 minutes

- 2 (3-ounce) packages cream cheese, softened
- ½ cup creamy peanut butter
- 5 tablespoons powdered sugar

Beat all ingredients until smooth. ■