

# Peanut Butter Sandwich Cookies



## Ingredients:

|          |                              |
|----------|------------------------------|
| ½ cup    | margarine                    |
| ¼ cup    | sugar                        |
| ½ cup    | packed brown sugar           |
| ½ cup    | creamy peanut butter         |
| 2 large  | eggs                         |
| 1 tsp.   | vanilla                      |
| 1 ¼ cups | unbleached all-purpose flour |
| ¾ tsp.   | baking soda                  |
| ½ tsp.   | baking powder                |
| ¼ tsp.   | salt                         |

## Filling:

|       |                |
|-------|----------------|
| 1 cup | peanut butter  |
| ½ cup | powdered sugar |



## Directions:

In large mixing bowl, beat the margarine and sugars together with an electric mixer until creamy. Add peanut butter, eggs, and vanilla and beat until combined. In a small bowl, combine dry ingredients. Add to butter mixture a little at a time and beat until mixed.

Roll into 1-inch balls and place one inch apart on a non-stick baking sheet or on a baking sheet that has been lined with a silicone mat. Gently flatten cookies with the palm of your hand. Bake at 375 degrees for 9 minutes. (be sure not to overbake). Remove cookies from pan and let cool on wire rack.

For filling, mix peanut butter and powdered sugar together until smooth.

Spread 1½-2 tsp. of peanut butter filling on one cookie. Top with second cookie to make a sandwich.

If you have any leftover filling, use for peanut butter sandwiches.

Yields: 20 sandwich cookies

