

Peanut Butter Sandwich Cookies (Vegan)



Ingredients:

½ cup	vegan margarine
¼ cup	sugar
½ cup	packed brown sugar
½ cup	creamy peanut butter
2 Tbsp.	water
1 tsp.	vanilla
2 Tbsp.	corn starch
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, water, 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