

Peanut Butter Sandwich Cookies

Amount	Measure	Ingredient - Preparation Method
		filling
1 1/2	cups	creamy peanut butter
6	tablespoons	unsalted butter - softened
2	tablespoons	powdered sugar
		cookies
1 1/2	cups	all-purpose flour
1	teaspoon	baking soda
1/2	teaspoon	baking powder
1 2/3	cups	rolled oats
1/2	teaspoon	kosher salt
1	cup	unsalted butter - softened
2	tablespoons	unsalted butter - softened
1/3	cup	crunchy natural peanut butter - well mixed
3/4	cup	sugar
2/3	cup	packed brown sugar
2		egg - room temp
1	teaspoon	vanilla extract

To make filling, combine all filling ingredients in a bowl using a whisk. Cover and chill.

To make cookies, in a bowl, sift together the flour, baking soda, and baking powder. Stir in the oats and salt. Set aside.

In a stand mixer with paddle, combine the butter, chunky peanut butter, and sugars and cream on med-high speed until very fluffy and pale, at least 3 minutes, scraping as needed.

Turn to mixed to med-low and add the eggs, one at a time, beating to incorporate and scraping. Beat in vanilla. Add the dry ingredients on low speed in 3-4 additions until just combined. Do not overmix. Remove bowl and scrape down.

Use an ice cream scoop to portion all the cookies into 1 ounce scoops. (about 1 heaping tablespoon) Place on parchment lined baking sheet. You should have 48 cookies. Chill for at least 2 hours.

Preheat oven to 375. Arrange 8 cookies, spaced evenly and staggered, on each sheet, do not flatten. Set the baking sheet inside another to double pan and place in oven Bake until evenly golden, about 12 minutes, rotating pan halfway through. Remove from oven and cool on a wire rack for about 10 minutes before removing cookies. Allow to cool completely.

Turn one cookie flat side up and spread with a little less than 2 tspns of filling. Top with another cookie, flat side down.

Yield: "24"