

Peanut Butter and Jelly Cookies

Amount	Measure	Ingredient - Preparation Method
1	cup	unsalted butter - softened
1	cup	dark brown sugar
3/4	cup	creamy peanut butter
1	large	egg
3	cups	whole wheat flour
1/4	teaspoon	kosher salt
1	teaspoon	baking powder
1	teaspoon	whole milk
1/2	cup	all-fruit jam

Beat butter and sugar at high speed until light and fluffy, about 2 minutes.

Add peanut butter and beat until thoroughly incorporated, about 30 seconds. Scrape down bowl, add the egg, and beat until smooth, about 20 seconds.

In a large bowl, whisk together flour, salt and baking powder.

Add dry ingredients to butter-sugar mixture and beat at low speed until just combined, about 1 minute. Scrape down bowl, then add milk and beat at low speed, until just combined, about 30 seconds.

Gather and press dough together, then divide into 2 equal pieces.

Using a sheet of waxed paper, form each piece of dough into a log about 1.5" in diameter. Wrap logs tightly in plastic wrap and refrigerate until firm, at least 2 hours and up to 2 days.

Preheat oven to 400 and lightly butter 2 large baking sheets.

Cut each log crosswise into 1/8" thick slices and arrange slices 1/2" apart on baking sheets.

Top each cookie with a 1/2 tspn dollop of jam.

Bake until edges are slightly browned and centers are set, about 10 minutes.

Cool on sheets 2 minutes, then transfer to a rack and cool completely.

Yield: "3 dozen"