



Peanut Butter Stuffed Chocolate Cookies

Recipe by Isabel

Course: **Cookies, Cookies with Chocolate**

Servings	Prep time	Cooking time	Total time
12 servings	20 minutes	12 minutes	32 minutes

Ingredients

Peanut Butter Filling:

120 g (1/2 cup) creamy peanut butter

40 g (1/3 cup) powdered sugar

Chocolate Cookies:

190 g (1 1/2 cups) all-purpose flour

60 g (1/2 cup) cocoa powder

1/2 tsp baking soda

1/4 tsp salt

170 g (3/4 cup) butter, room temperature

67 g (1/3 cup) brown sugar

100 g (1/2 cup) granulated sugar

1 egg

1 tsp vanilla extract

45 g (1/4 cup) chocolate chips for topping

Directions

- 1 Prepare the Peanut Butter Filling:** Begin by making the peanut butter filling. In a medium-sized bowl, mix together the creamy peanut butter and powdered sugar until well combined. Roll the mixture into 12 tablespoon-sized balls (about 22 g each). Place the peanut butter balls on a baking sheet and freeze for 1 hour.
- 2 Make the Chocolate Cookie Dough:** Add the flour, cocoa powder, baking soda, and salt to a bowl and whisk them together. Use a stand mixer fitted with the paddle attachment or a hand mixer to beat the

butter and both sugars together until creamy and pale. Then, mix in the egg and vanilla extract. Beat well to combine. Add in the dry ingredients and beat until a dough forms.

- 3 Assemble the Cookies:** Use a large cookie scoop to scoop out 12 portions of chocolate cookie dough (about 50 g). Flatten each portion of chocolate dough and place a frozen peanut butter ball in the center. Shape the chocolate dough around the peanut butter filling, ensuring it is completely covered, and roll into a ball. Place the shaped cookies onto a lined baking sheet and chill in the refrigerator for 30 minutes.
- 4 Bake the Cookies:** While the cookies are chilling, preheat your oven to 175°C (350°F) and line another baking sheet with parchment paper. Arrange 4 chilled cookie dough balls onto the prepared baking sheet, gently pressing down with your fingers to slightly flatten the tops. Bake for 12-14 minutes, until the edges are set but the centers are still soft. Repeat with the remaining cookie dough.
- 5 Finish and Enjoy:** Transfer the baked cookies to a wire rack. While the cookies are still warm, top with chocolate chips. Let cool slightly, then enjoy the gooey, deliciousness!