

Peanut butter sandwich cookies
350° F

8.5 oz all purpose flour, sifted
½ t baking soda
½ t salt
6 oz butter, room temperature
6 oz smooth peanut butter
4 oz white sugar
4 oz light brown sugar
1 egg
1 t vanilla

Cream the butter, peanut butter, and sugars till fluffy and half again in volume.

Add the egg and mix to fully incorporate. Scrape down the sides of the bowl.

Add the flour, salt, vanilla and mix to incorporate.

Place cookie down on a sheet of plastic wrap and wrap tightly. Refrigerate for at least an hour.

Cookie filling

3 oz butter, room temperature
6 oz smooth peanut butter
.75 C sifted 10X sugar
1.5 oz heavy cream
½ t salt

Paddle the butter and peanut butter until smooth. Scrape the sides of the bowl and mix again. Add the powdered sugar to the mixture thirds at a time, making sure each addition is well incorporated before adding the next. Adjust the consistency with heavy cream and add the salt. Leave the filling out if you are making sandwich cookies today. Store in the cooler in a tight sealing container.

Roll the cookie dough to ¼ of an inch. Cut out into shapes, bake till done and cool. When the cookies are cool, spread some filling on one and add another on top. Be careful not to press them too hard or the cookie may crack then you'll have to eat that one.