

CHOCOLATE PEANUT BUTTER PINWHEEL COOKIES

INGREDIENTS

for the chocolate dough

3 ounces semisweet or bittersweet chocolate, coarsely chopped

1 cup all-purpose flour

1 1/2 tablespoons Dutch-processed cocoa powder

1/4 teaspoon baking powder

1/8 teaspoon salt

1/2 cup (1 stick) unsalted butter, softened to room temperature

1/2 cup granulated sugar

1 large egg yolk

1 teaspoon vanilla extract

for the peanut butter dough

1 cup all-purpose flour

1/4 teaspoon baking powder

1/8 teaspoon salt

6 tablespoons (3/4 stick) unsalted butter, softened to room temperature

1/2 cup creamy peanut butter

1/2 cup granulated sugar

1 large egg yolk

1/2 teaspoon vanilla extract

DIRECTIONS

First make the chocolate dough. In the top of a double boiler over barely simmering water, melt the chocolate, stirring occasionally until smooth. Remove the pan from the heat and let the chocolate cool. Sift together the flour, cocoa powder, baking powder, and salt into a medium bowl. Set aside. In the bowl of an electric mixer, using the paddle attachment, beat the butter and sugar at medium-high speed until well blended, about 2 minutes. Beat in the egg yolk and vanilla extract. Beat in the cooled melted chocolate until blended. At low speed, add the flour mixture, mixing just until a soft dough is formed. Scrape the dough out onto a work surface and knead it a few times, just until it is smooth. Shape the dough into a 4-inch square and wrap in plastic wrap, and refrigerate for 1 hour, or until firm enough to roll.

Next, make the peanut butter dough. Sift together the flour, baking powder, and salt into a medium bowl. Set aside. In the bowl of an electric mixer, using the paddle attachment, beat the butter, peanut butter, and sugar at medium-high speed until well blended, about 2 minutes. Beat in the egg yolk and vanilla extract. At low speed, add the flour mixture, mixing just until a soft dough is formed. Scrape the dough out onto a work surface and knead it a few times, until it is smooth. Shape the dough into a 4-inch square, wrap in plastic wrap, and refrigerate for 1 hour, or until firm enough to roll.

After an hour, remove the peanut butter dough from the refrigerator and divide it in half. Rewrap one piece and refrigerate until ready to use. Place a large piece of parchment paper on a work surface and dust it lightly with flour. Place the dough on paper and dust it lightly with flour. Using a rolling pin, roll the dough out to a 6 by 10-inch rectangle, dusting the dough with flour as necessary to prevent sticking. Set the dough aside. Repeat the rolling procedure with half of the chocolate dough. Carefully invert the chocolate dough rectangle onto the peanut butter dough rectangle, lining up the edges as closely as possible. Peel the parchment paper off the chocolate dough. Press the chocolate dough into the peanut butter dough. Starting with a long end and using the waxed paper to assist you, roll the doughs up tightly together jellyroll-style. Wrap the log in a piece of aluminum foil. Repeat the process with the remaining doughs. Refrigerate the dough logs for at least 2 hours, until firm.

Preheat the oven to 350F and line cookie sheets with silpat or parchment paper.

Unwrap one of the logs of dough (keep the remaining log refrigerated until you are ready to slice it). Using a large sharp knife, cut the dough log into quarter-inch slices and arrange them 1 1/2 inches apart on the prepared baking sheets. Bake for 10 to 12 minutes, until barely golden around the edges. Transfer the cookies to a wire rack and cool completely. Repeat with the remaining dough.