

CHOCOLATE PEANUT BUTTER SANDWICH COOKIES

INGREDIENTS

for the cookies

2 cups Semisweet Chocolate Chips
6 tablespoons Unsalted Butter, sliced
1 cups All Purpose Flour
3/4 teaspoon Baking Powder
3/4 teaspoon Salt
3 Large Eggs
1 cup Brown Sugar, packed
1 teaspoon Vanilla Extract
1 1/4 cups mini chocolate chips

For the peanut butter filling

1 cup confectioners sugar
1 cup smooth peanut butter
3/4 cups (1 1/2 sticks) unsalted butter, softened
1 teaspoon vanilla
1/3 cup light cream

DIRECTIONS

Preheat oven to 350F. Line your baking sheets with silpat or parchment paper.

In a heatproof bowl over a pan of simmering water, melt butter and chocolate chips. Set aside to cool slightly. In a medium bowl, whisk together the flour, baking powder, and salt.

In a stand mixer with a paddle attachment, beat the eggs, brown sugar and vanilla on high speed until light and fluffy, approximately 5 minutes. On low speed, beat in the melted chocolate and butter. Fold flour mixture in by hand until just combined then stir in mini chocolate chips.

Drop dough onto baking sheet in 2-tablespoon sized scoops. Bake on a rack centered in the oven for 12 minutes or until the cookies have shiny, cracked surfaces and are firm to touch at the edges but still somewhat soft in the middle. Let cool five minutes on the sheet before transferring to a wire rack to cool completely.

In the meantime, make your filling. In a large bowl, whisk together the peanut butter, confectioners sugar, butter, vanilla and cream until smooth. To assemble, spread peanut butter filling onto the bottom of one cookie and top filling with another cookie. Repeat.