



Magic Peanut Butter Middle Cookies (Chocolate Cookies with Peanut Butter Filling)

INGREDIENTS

1 1/2 cups all-purpose flour
1/2 cup unsweetened cocoa
1/2 tsp. baking soda

1/2 cup sugar
1/2 cup firmly packed brown sugar
1/2 cup margarine, softened
1/4 cup peanut butter
1 tsp. vanilla
1 egg

3/4 cup peanut butter
3/4 cup confectioners sugar

DIRECTIONS

- In small bowl combine flour, cocoa and baking soda, blend well. In large bowl beat sugar, brown sugar, margarine and 1/4 cup peanut butter until light and fluffy. Add vanilla and egg., beat well. Stir in flour mixture until blended; set aside. In small bowl, combine filling ingredients; blend well. Roll into 30 (1-inch) balls.

- For each cookie, with floured hands shape about 1 tablespoon dough around peanut butter ball, covering completely. Place 2 inches apart on ungreased cookie sheet. Flatten with bottom of glass dipped in sugar.

- Bake at 375 degrees F oven 7 to 9 minutes or until set and slightly cracked. Cool on wire racks. Decorate if desired. Makes 30 cookies.

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