



Milk Chocolate-Peanut Butter Sandwich Cookies

READY IN



45 min.

SERVINGS



30

CALORIES



147 kcal

DESSERT

Ingredients

- ☐ 1.8 cups flour
- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.3 teaspoon kosher salt
- ☐ 0.3 cup creamy peanut butter
- ☐ 0.5 cup t brown sugar dark packed ()
- ☐ 1 large eggs
- ☐ 3 ounces chocolate chopped (such as Lindt or Perugina)

- ☐ 8 ounces milk chocolate chips
- ☐ 2 tablespoons powdered sugar
- ☐ 6 tablespoons butter unsalted room temperature ()
- ☐ 1.5 teaspoons vanilla extract
- ☐ 0.5 cup vegetable oil
- ☐ 6 tablespoons whipping cream

Equipment

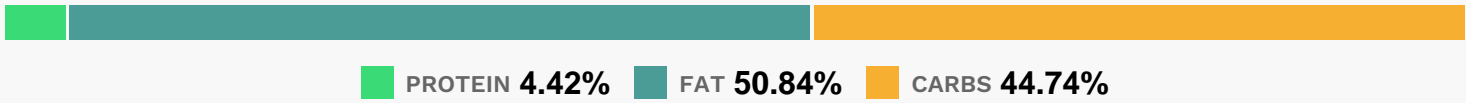
- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350°F.
- ☐ Whisk first 4 ingredients in medium bowl. Using electric mixer, beat powdered sugar, dark brown sugar, and butter in large bowl to blend.
- ☐ Add peanut butter; beat until creamy. Gradually beat in vegetable oil and vanilla extract, then egg.
- ☐ Add dry ingredients; mix just until blended. Stir in milk chocolate chips.
- ☐ Drop cookie dough by level tablespoonfuls onto ungreased baking sheets, spacing about 1 1/2 inches apart.
- ☐ Bake cookies until puffed and golden brown, about 12 minutes. Cool slightly, then transfer cookies to rack to cool completely.
- ☐ Place chocolate, peanut butter, powdered sugar, and kosher salt in medium bowl. Bring whipping cream to boil in heavy small saucepan.
- ☐ Pour hot cream over chocolate mixture; stir until mixture is melted and smooth. Chill until filling is thick and spreadable, about 1 hour.

Spread about 1 rounded teaspoonful chocolate-peanut butter filling on flat side of 1 cookie.
Top with second cookie, forming sandwich. Repeat with remaining filling and cookies. (Cookie sandwiches can be made 1 day ahead. Store in airtight container at room temperature.)

Nutrition Facts



Properties

Glycemic Index:7.45, Glycemic Load:4.78, Inflammation Score:-1, Nutrition Score:2.2721739069599%

Nutrients (% of daily need)

Calories: 147.29kcal (7.36%), Fat: 8.54g (13.14%), Saturated Fat: 4.44g (27.75%), Carbohydrates: 16.91g (5.64%), Net Carbohydrates: 16.45g (5.98%), Sugar: 10.22g (11.36%), Cholesterol: 15.61mg (5.2%), Sodium: 66.12mg (2.87%), Alcohol: 0.07g (100%), Alcohol %: 0.25% (100%), Protein: 1.67g (3.34%), Manganese: 0.1mg (4.94%), Selenium: 3.32µg (4.74%), Vitamin B1: 0.06mg (4.15%), Folate: 16.3µg (4.08%), Vitamin B3: 0.74mg (3.72%), Vitamin B2: 0.06mg (3.61%), Iron: 0.53mg (2.93%), Phosphorus: 28.12mg (2.81%), Vitamin E: 0.38mg (2.51%), Vitamin A: 123.07IU (2.46%), Magnesium: 9.3mg (2.32%), Calcium: 22.73mg (2.27%), Copper: 0.04mg (1.99%), Fiber: 0.46g (1.83%), Vitamin K: 1.84µg (1.75%), Potassium: 60.78mg (1.74%), Zinc: 0.18mg (1.21%)