

Chocolate Peanut Butter Sandwich Cookies

Source: Bon Appetit Feb. 2006

Ingredients

- 1¾ cups Flour
- 1 teaspoon Baking Powder
- ½ teaspoon Baking Soda
- ½ teaspoon Coarse Kosher Salt
- ½ cup Powdered Sugar
- ½ cup Packed Dark Brown Sugar
- 6 Butter, Room Temperature
- ½ cup Creamy Peanut Butter
- ½ cup Vegetable Oil
- 1½ teaspoons Vanilla
- 1 Large Eggs
- 1⅓ cups Milk Chocolate Chips
- 3 ounces High-Quality Milk Chocolate Chopped
- ¼ cup Creamy Peanut Butter
- 2 Powdered Sugar
- ¼ teaspoon Coarse Kosher Salt
- 6 Whipping Cream

Method

For Cookies

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 1½" apart. Bake cookies until puffed and golden brown, about 12 minutes. Cool slightly, then transfer cookies to rack to cool completely.

For Filling

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.)