

Peanut Butter Surprise Cookies

Ingredients:

- 3/4 cup powdered sugar
- 1 cup peanut butter, divided
- 1/2 cup sugar, plus a little more for dipping
- 1/2 cup brown sugar
- 1 stick butter, room temperature
- 1 teaspoon vanilla extract
- 1 egg
- 1 1/2 cups flour
- 1/2 cup cocoa powder
- 1/2 teaspoon baking soda
- 1–2 teaspoons milk, as needed



Directions

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. Combine powdered sugar and 3/4 cup peanut butter in a medium bowl. Cover and chill.
3. Combine sugar, brown sugar, and remaining peanut butter in the bowl of a stand mixer until fluffy. Mix in egg and vanilla. Add flour, cocoa powder, and baking soda and mix until a dough forms. If dough is not coming together, add a little milk at a time until it does.
4. Divide dough into 20 equal pieces and flatten out each. Set aside.
5. Retrieve the chilled peanut butter dough and divide into 20 equal pieces. Roll into balls.
6. Place a peanut butter dough ball in the center of a flattened dough piece. Wrap the dough ball with the flattened dough, enclosing it completely. Repeat with remaining dough.
7. Roll each ball in the extra sugar, coating completely, and place on the prepared baking sheet.
8. Bake 8–10 minutes. Allow to cool before serving.

Makes 20 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.