



Peanut Butter Surprise Cookies



Ingredients:

1/2 cup sugar
1/2 cup packed brown sugar
1/2 cup butter, room temperature
1/2 cup peanut butter
1 egg
1 1/4 cup flour
3/4 teaspoon baking soda
1/2 teaspoon baking powder
1/4 teaspoon salt

Directions:

Preheat oven to 375°F (for chewier cookies, preheat oven to 300°F). Cream the butter for 2 minutes. Add the sugars, cream for 2 more minutes. Mix in the peanut butter and egg. Mix together the dry ingredients - flour, baking soda, baking powder and salt. Stir into the sugar butter mixture. Shape dough into 1 1/4 inch balls. Place about 2 inches apart on ungreased cookie sheet. Bake about 7 minutes, or until cookies begin to puff slightly (for chewier cookies bake at 300°F for 10-15 minutes). Remove from oven, and press one peanut butter cup in the center of each cookie. Bake for about 6 more minutes, or until golden brown and chocolate has begun to melt. Cool 10 minutes on pans. Transfer cookies to a wire rack to cool completely.

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