

# Peanut Butter and Jelly Sandwich Cookie

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These delicious sandwich cookies are kid and adult approved, even with those who don't care much for a classic PB&J...tender sugar coated peanut butter cookies, filled with creamy peanut butter filling, with a touch of jam. Pack these addictive cookies in any lunch sent with love.

## Peanut Butter Cookies:

½ cup unsalted butter, room temperature

¾ cup peanut butter (smooth or crunchy)

½ cup light brown sugar

½ cup granulated white sugar ( + ½ cup for rolling dough in)

1 large egg

2 teaspoon vanilla extract

1 cup all purpose flour

½ teaspoon baking soda

¼ teaspoon salt

## Peanut Butter and Jelly Filling:

4 ounces cream cheese, room temperature

½ cup smooth peanut butter

½ teaspoon vanilla extract

¼ cup jelly of your choice ( grape is really nice here )

½ cup confectioner's sugar

**Peanut Butter Cookies:** In the bowl on an electric mixer ( or hand mixer ), cream butter, peanut butter, and sugars until light and fluffy ( 2-3 minutes ). Add the egg and vanilla extract and beat until combine. In a separate bowl whisk together the flour, baking soda, and salt. Add to the peanut butter mixture and beat until incorporated.

Take a table spoon of cookie dough, roll in extra  $\frac{1}{2}$  cup granulated sugar. Place on prepared baking sheet, place cookies 2 inches apart. Press the dough flat using the back of a fork dipped in more sugar. Bake cookies 10-12 minutes, careful to not over bake. Cool cookies completely on a wire rack.

**Peanut Butter Filling:** In the bowl of an electric mixer ( or with a hand mixer ) Beat softened cream cheese, peanut butter, vanilla extract, jelly, and salt until combined. Gradually mix in confectioners, adding a tiny it extra if needed.

**Assemble:** Take one peanut butter cookie and spread about 1 tablespoon of the filling onto the flat side of the cookie. Top with a second cookie, flat side down to make a sandwich. If not serving immediately, cover and store in the refrigerator. Please bring to room temperature when serving.

Makes about 18 sandwich cookies