



### **Peanut Butter Filled Chocolate Cookies**

#### **Ingredients:**

##### Cookie Dough:

12oz self raising flour  
4oz unsweetened cocoa  
1/2 tsp baking soda  
4oz sugar  
4oz brown sugar  
4oz margarine, softened  
4oz peanut butter  
1 tsp vanilla extract  
2 eggs

##### Cookie Filling:

6oz peanut butter  
6oz confectioners sugar

#### **Method:**

1. In a small bowl combine flour, cocoa, and baking soda; blend well. In large bowl, beat sugar, brown sugar, margarine, and 4 oz peanut butter until light and fluffy. Add vanilla extract and egg, beat well. Stir in flour mixture until blended and set aside.
2. In a small bowl combine the cookie filling ingredients and blend well. Roll into 30 one-inch balls.
3. For each cookie, shape about 1 tablespoon cookie dough around one peanut butter ball, covering completely. Place 2 inches apart on ungreased cookie sheet pressing down to flatten slightly. Bake at 200 C for 7 - 9 minutes or until set and slightly cracked. Cool on wire racks. Makes around 30.

#### Hints:

If making larger cookies bake for a little longer approx. 10 - 12 minutes.

**More great recipes are available from  
[www.communityfriend.co.uk](http://www.communityfriend.co.uk)**