

PB & J Delight Cookies

Yield: 2 dozen cookies

PB and J Delight Cookie Ingredients:

1 cup flour
1/3 cup unsweetened cocoa powder
1/2 teaspoon baking soda
1/8 teaspoon salt
1/2 cup (1 stick) unsalted butter, at room temperature
3/4 cup creamy peanut butter, at room temperature
3/4 cup sugar (plus 1/4 cup sugar used for dipping)
1/4 cup firmly packed brown sugar
1 large egg at room temperature
1 teaspoon pure vanilla extract
1/4 cup blackberry jam



- Step 1:** Preheat oven to 375° F. Line two baking sheet pans with parchment paper.
- Step 2:** In a medium bowl sift together the flour, cocoa powder, baking soda and salt.
- Step 3:** In the bowl of an electric mixer fitted with a paddle attachment, start creaming the butter and sugars together until it's light and fluffy (about 5 minutes). Add the peanut butter and mix again.
- Step 4:** Add the egg and vanilla to the creamed butter mixture and beat well.
- Step 5:** Scrape down the sides of the bowl and add the dry ingredients (flour mixture). Mix well.
- Step 6:** Put the 1/4 cup sugar into a small bowl.
- Step 7:** Using a small disher, scoop even rounds of dough and roll each one into the sugar. Place rounds onto the parchment-lined sheet pans and using the bottom of a wooden spoon, make a hole in the center of each ball of dough.
- Step 8:** Bake for 7 – 8 minutes or until the cookies have spread the sides have cracked some. Remove the pans from the oven and let the cookies cool some before spooning 1 teaspoon of jam into each hole.
- Step 9:** Return the pans to the oven for another 5 minutes or until the cookies have set. Let them cool before removing them from the sheet pans. To completely cool, place them on wire racks.