



Kate's Sweets

Cookies, Cakes, and More!

Peanut Butter and Chocolate Cookie Dough Thumbprints

Peanut butter cookies rolled in granulated sugar and topped off with a mound of chocolate cookie dough.

yield: about 30 cookies

prep time: about 45 minutes

total time: 55 to 57 minutes

Ingredients:

Cookies:

- ¾ cup creamy peanut butter
- ½ cup (1 stick) butter, softened
- ¾ cup granulated sugar, divided
- ½ cup brown sugar, packed
- 1 egg
- 1 tsp. vanilla extract
- ½ tsp. salt
- 1 tsp. baking soda
- 1¼ cups all-purpose flour

Cookie Dough:

- 2 Tbsp. creamy peanut butter
- ½ cup (1 stick) butter, softened
- ¼ cup granulated sugar
- ½ cup brown sugar, packed
- ½ cup all-purpose flour
- 3 Tbsp. cocoa powder
- ½ tsp. salt
- 1 tsp. vanilla extract
- 2 tsp. milk
- ½ cup mini semisweet chocolate chips

Directions:

Make the cookies: Preheat the oven to 350 degrees F. In the bowl of a stand mixer fitted with the paddle attachment, cream together the peanut butter, butter, ½ cup sugar, and the brown sugar until fluffy. Add the egg and vanilla extract and beat until combined. Add the salt and baking

soda. Gradually add the flour and beat until incorporated.

Roll dough into one-inch balls and place on parchment-lined cookie sheets about two inches apart. Then, roll the dough in the remaining $\frac{1}{4}$ cup granulated sugar and place back on cookie sheets. Using the back of a $\frac{1}{2}$ teaspoon measurer or your thumb, make an indentation in each cookie. Bake the cookies until slightly browned, 10 to 12 minutes. Let cool for one minute, then make the indentation bigger using a teaspoon measurer.

Make the cookie dough: Beat together all the ingredients up to the mini chocolate chips in a stand mixer fitted with the paddle attachment until combined well. Stir in the chocolate chips. Scoop about half a tablespoon of cookie dough onto each indentation in the peanut butter cookies. Use a small butter knife or your fingers to shape into a mound. Repeat with all the cookies and cookie dough. Store in an airtight container.

recipe adapted from: The Cookie Dough Lover's Cookbook