



Murder Blog Mysteries

Pamelafrostdennis.com

Double-Delight Peanut Butter Cookies

It's a twist on the classic peanut butter cookie! Crunchy outside, creamy inside, with just a hint of cinnamon. A real winner! In fact, it won the Pillsbury \$1,000,000 Bake-Off!

- 1/4 cup Dry Roasted Peanuts, finely chopped
- 1/4 cup granulated sugar
- 1/2 teaspoon ground cinnamon
- 1/2 cup Creamy Peanut Butter
- 1/2 cup powdered sugar
- 1 roll (16.5 oz) Pillsbury® refrigerated peanut butter cookies, well chilled

1. Heat oven to 375°F.
2. In small bowl, mix chopped peanuts, granulated sugar and cinnamon; set aside.
3. In another small bowl, stir peanut butter and powdered sugar until completely blended. Shape mixture into 24 balls.
4. Cut roll of cookie dough into 12 slices. Cut each slice in half crosswise to make 24 pieces; flatten slightly.
5. Shape 1 cookie dough piece around 1 peanut butter ball, covering completely. Repeat with remaining dough and balls.
6. Roll each covered ball in peanut mixture; gently pat mixture completely onto balls.
7. On ungreased large cookie sheets, place balls 2 inches apart.
8. * Spray bottom of drinking glass with No-Stick Cooking Spray; press into remaining peanut mixture. Flatten each ball to 1/2-inch thickness with bottom of glass. Sprinkle any remaining peanut mixture evenly on tops of cookies; gently press into dough.
9. Bake 7 to 12 minutes or until edges are golden brown. Cool 1 minute; remove from cookie sheets to cooling rack. Store tightly covered.

* *I like the creamy sweet peanut butter center to be thicker, so I don't flatten the cookies. It's a yummy surprise when you bite into the cookie.*