

A Different Peanut Butter Cookie

From Sunset Magazine, contributed by
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- 1/2 cup creamy peanut butter
- 1/2 cup powdered sugar
- 1/4 cup finely chopped dry roasted peanuts
- 1/4 cup granulated sugar
- 1/2 tsp. ground cinnamon
- 1 16-1/2 ounce roll refrigerated peanut butter cookie dough.

*You may make your
own cookie dough for
this recipe.*

Preheat oven to 375°.

1. Combine peanut butter and powdered sugar and stir until well blended. Shape into 24 balls and refrigerate until firm.
2. Combine peanuts, sugar and cinnamon in a small bowl.
3. Cut refrigerated peanut butter cookie dough into 12 slices. Cut each slice in half to make 24 pieces, flatten each piece.
4. Shape one cookie dough piece around on peanut butter ball, covering completely. Sprinkle balls with peanut butter mixture.
5. Place balls 2 inches apart on ungreased cookie sheet. Chill.
6. Spray bottom of glass with cooking spray. Flatten each ball into 1/4 inch thickness.
7. Sprinkle remaining peanut mixture evenly on cookies and press gently.
8. Bake 7-12 minutes until edges are golden.
1. 10. Cool one minute, then move to a rack. Store tightly covered.