Magic Middles

Ingredients

- 1 1/2 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1/2 tsp baking soda
- 1/2 cup white sugar
- 1/2 cup packed brown sugar
- 1/2 cup butter, softened
- 1/4 cup peanut butter
- 1 tsp vanilla extract
- 1 egg
- 3/4 cup powdered sugar
- 3/4 cup peanut butter

Steps

1. Preheat oven to 375 F.
2. In a small bowl blend flour, cocoa and baking soda. Mix until well blended.
3. In large bowl, beat sugar, butter or margarine, and 1/4 cup peanut butter, until light and fluffy.
4. Add vanilla and egg, beat.
5. Stir in flour mixture until blended. Set aside.
6. To make filling: Combine powdered sugar and 3/4 cup peanut butter. Blend well.
7. Roll filling into 30 1-inch balls.
8. For each cookie, with floured hands, shape about 1 tbsp of dough around 1 peanut butter ball, covering completely.
9. Place 2 inches apart on an ungreased cookie sheet. Flatten with glass dipped in sugar.
10. Bake at 375 F (190 C) for 7-9 minutes. When cookies are done, they should be set and slightly cracked.