

Peanut Butter-Stuffed Chocolate Cookies

Ingredients

2/3 cup butter, softened
2 cups brown sugar
2 large eggs
2 tsps vanilla
3 cups all-purpose flour
1 cup cocoa powder
2 tsps baking soda
1 tsp salt
6 oz. (1 single-serving container) plain yogurt
2/3 cup granulated sugar
½ cup peanut butter
½ cup powdered sugar

Preparation

1. In a large mixing bowl, cream the butter and brown sugar. Add eggs and vanilla and mix until smooth.
2. In a separate bowl, whisk together flour, cocoa powder, baking soda and salt. Stir gradually into butter mixture. Add yogurt and stir until combined. Cover and chill at least one hour.
3. Preheat the oven to 350°.
4. In a small bowl, combine the peanut butter and powdered sugar until completely incorporated.
5. Put the granulated sugar in a shallow plate. Take about 2 tablespoons of the chocolate dough and roll it in the sugar. Press the dough into a thick disk, then depress the center with a thumb, creating a shallow cup. Add a dollop of the peanut butter mixture, about 1 teaspoon to the cup, then purse the sides of the dough around the peanut butter. Form into ball, then place on a parchment-covered cookie sheet, spacing each ball about two inches apart.
6. Bake about 15 minutes, or until just set. Cool slightly on sheet before transferring to wire rack to cool completely.

Yields about 3 dozen cookies

Notes

- The cookies have a light chocolate flavor. An alternative might be to replace the cocoa powder with 6 ounces of unsweetened chocolate. Melt the chocolate in the microwave or in a double boiler and let cool slightly. Add with the yogurt. Also, reduce the amount of butter to 1/3 cup.