



Triple-threat Peanut Butter Cookies



Coating:

1/2 c dry-roasted peanuts, chopped fine
1/2 c granulated sugar

Other:

1 T butter or margarine

Filling:

1 c creamy Skippy peanut butter
1 c powdered sugar
1/4 cup butter or margarine,
softened

Cookie:

1/2 c sugar
1/2 c brown sugar
1/2 c creamy Skippy peanut
butter
1/4 c shortening
1/4 c butter or margarine,
softened
1 egg
1 1/4 c flour
3/4 t baking soda
1/2 t baking powder
1/4 t salt

Start by making filling by combining peanut butter, powdered sugar, and butter or margarine until combined. Shape into 3/4-inch balls using mini cookie scoop and place on wax paper. Refrigerate while making cookie dough.

Make cookie dough by combining sugar, brown sugar, peanut butter, shortening and butter or margarine. Beat until creamy. Beat in egg. Stir in flour, baking soda, baking powder and salt until barely combined.

To make coating, combine chopped peanuts and sugar in small bowl.

Remove balls of filling from refrigerator. Wrap a flattened 1-inch ball of cookie dough around each ball of filling. Roll in peanut/sugar coating and place on ungreased cookie sheet. Coat bottom of drinking glass with extra butter or margarine and flatten each cookie to 1/2-inch thickness. Sprinkle remaining peanut/sugar coating on tops of cookies. Bake at 375 for 8-9 minutes or until barely golden brown. Cool 2-3 minutes. Remove to wire racks. Cool completely and store in an air-tight container. Makes 22 cookies.