

TRIPLE THREAT PEANUT BUSTERS

CalamityPams.com (CP000003)



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½ Cup Butter, softened
½ Cup Brown Sugar, packed
1 1/3 Cup all-purpose Flour
¼ tsp. Salt
1 tsp. Vanilla

½ Cup granulated Sugar
1 Egg
1 tsp. Baking Soda
1/3 Cup Peanut Butter

Cream the **butter**, **granulated sugar** and **brown sugar** together until light and fluffy. Add the **egg**, mixing well. Combine the **flour**, **baking soda** and **salt**; add to the creamed mixture and beat until smooth. Stir in the **peanut butter** and the **vanilla**. Chill for 1 to 2 hours.

FILLING

½ Cup Peanut Butter

½ Cup Powdered Sugar

In a small bowl, combine the **peanut butter** and **powdered sugar** until well blended. Chill.

¼ Cup Peanuts, finely chopped
½ tsp. ground Cinnamon

¼ Cup granulated Sugar

In a small bowl, combine the chopped **peanuts**, **granulated sugar** and the **cinnamon**; set aside. Shape the chilled cookie dough into 24 balls (approximately a Tablespoonful). Next, shape the chilled filling into 24 balls (approximately a teaspoonful). Shape one cookie ball around one peanut butter filling ball, covering the filling completely with the cookie dough. Roll each ball into the chopped peanut mixture; gently press mixture completely onto the balls. On an ungreased cookie sheet, place the balls 2 inches apart. Using a small glass, flatten the balls slightly. Sprinkle the remaining chopped peanut mixture evenly on top of cookies; gently press into the dough. Bake at 375 degrees for about 7 to 12 minutes or until edges are golden brown and lightly browned on top. Cool for 1 minute on baking sheet before transferring to a cooling rack. Makes 2 dozen cookies.
