

RECIPE



Peanut Butter and Jelly Cookies



Baker: Patty Skellie

3rd Place in Appearance

Judges' Comments: Great idea... PB and J... loved this mix of flavors... comfort food

Ingredients

- 1/2 cup salted butter softened
- 3/4 cup packed brown sugar
- 1/4 cup sugar
- 1 cup creamy peanut butter
- 1 large egg
- 1 1/2 teaspoons vanilla extract
- 1 1/2 cups flour
- 1 teaspoon baking soda
- 1/2 cup strawberry jam

Glaze

- 1 cup powdered sugar
- 1-3 Tablespoons heavy cream or milk
- 1/2 teaspoon vanilla

Preparation

1. Preheat oven to 350°F. Line two baking sheets with parchment paper and set aside.
2. In a large bowl cream together the butter and sugar. Then mix in the peanut butter, egg and vanilla and mix until smooth.
3. Add in flour and baking soda and mix just until combined. Using a medium cookie scoop or about 1 1/2 Tablespoon, scoop the dough onto the baking sheets two inches apart. Using a teaspoon press a hole in the center of the dough. Fill the center with 1 teaspoon of jam. Bake 9-11 minutes, or just until the edges firm up. They should still be a little soft. Allow to cool on pan for 2 minutes and then transfer to a cooling rack.
4. For the glaze, mix together the powdered sugar, cream and vanilla. Then drizzle over the cookies once they have cooled.