

Peanut Butter & Chocolate Sandwich Cookies

from [Bake at 350](#)

Ingredients

Cookies

- 1/2 c. unsalted butter
- 1/2 c. creamy peanut butter
- 1/2 c. light brown sugar
- 1/2 c. sugar
- 3/4 tsp. coarse salt
- 1/2 tsp. baking soda
- 2 tsp. vanilla
- 1 egg
- 1/4 c. sour cream
- 3 TBSP cornstarch
- 3 c. flour

Ganache

- 1/2 c. heavy cream
- 6 oz. bittersweet (or semisweet) chocolate, chopped
- 1/2 tsp. vanilla

Directions

1. In a large bowl, beat the butter through vanilla until light and fluffy.
2. Add the egg and beat until combined.
3. Add half the sour cream, all of the cornstarch and half of the flour; beat well. Add the remaining sour cream and flour, mixing just until combined.
4. Divide the dough in half, wrap in plastic wrap and flatten into a disc. Refrigerate for 1 hour.
5. Preheat oven to 350. Line cookie sheets with parchment paper or a Silpat mat.
6. Roll the dough on a floured surface with a floured rolling pin and cut with a cookie cutter dipped in flour. Place the cut cookies on prepared sheets and pop in the freezer for 5 minutes before baking.
7. Bake for 10-12 minutes until set.
8. Remove from baking sheet and let cool completely on a cooling rack.
9. To make the ganache, place the chopped chocolate in a bowl.
10. Heat the cream in a small saucepan over medium-low heat until hot and steamy. Tiny bubbles will appear around the edges.
11. Pour over the chocolate and let sit 5 minutes.
12. Stir the mixture until combined, but do not over stir, or the mixture will look “bubbly.”
13. Gently stir in the vanilla.
14. Let the ganache sit until it has cooled and thickened.
15. Pipe or spread the ganache between two cookies.

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