

## Chocolate and Peanut Butter Sandwich Cookies

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makes about 20 sandwich cookies

### Cookie Dough

2 c. all-purpose flour  
1 c. Hershey's unsweetened cocoa powder  
1 1/2 c. sugar (1 3/4 c sugar at sea level)  
3/8 t. baking soda  
1/2 t. salt  
2 sticks unsalted butter, softened  
5 T. half and half  
1 1/2 t. vanilla extract

Add all of the dry ingredients to the bowl of stand mixer. Add the butter and beat on medium speed with the paddle attached until the dough comes together. Add the half and half and vanilla and mix until combined. The recipe calls for the dough to be chilled before baking but I just rolled mine into balls immediately and baked them at 360 degrees Fahrenheit for about 8 minutes. While still hot, cut the centers out with a scalloped cookie cutter (2 1/4 inch) and place on a cooling rack.

Cool the scraps and pulse into cookie crumbs in the food processor and store in the freezer for later use!

### Peanut Butter Buttercream Frosting

1/2 c. unsalted butter, room temperature  
1/2 c. peanut butter, creamy like Jiffy  
3 c. powdered sugar  
3 to 4 T. half and half  
1 t. vanilla extract

Combine the butter and peanut butter in the bowl of a stand mixer and beat with the paddle attachment on medium speed until creamy. Add half of the powdered sugar, vanilla and half and half and beat on low speed until combined and then add the rest of the powdered sugar. Beat slowly until combined and then beat on high speed until fluffy.

Pipe about a tablespoon of frosting between two cookies. Refrigerate cookies and serve.

I can't describe to you how absolutely wonderfully rich and decadent these cookies are. These would make a perfect little gift for a friend. Wrap it in parchment and tie it with twine!