

Peanut Butter Pinwheel Cookies

Author: From Cookie Madness blog

Carolyn T's
Internet
Cookbook

Servings: 32



2 sticks unsalted butter (8 oz)
1 cup light brown sugar, packed
1 cup peanut butter, creamy style
1 teaspoon vanilla extract
1 large egg
1 teaspoon baking soda
3/4 teaspoon salt
2 cups all-purpose flour
Filling:
2 teaspoons butter
6 ounces semisweet chocolate, chopped

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

*Per Serving (excluding unknown items): 174 Calories;
12g Fat (58.9% calories from fat); 3g Protein; 15g
Carbohydrate; 1g Dietary Fiber; 23mg Cholesterol;
135mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2
Lean Meat; 2 Fat; 1/2 Other Carbohydrates.*

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Notes: The dough is a bit hard to work with - use an ample amount of flour on your board when you roll it out. And, when you create the logs, try to make them as round/symmetrical as possible. Once they're chilled, they're harder to reform into a circle. The best thing is to wrap the roll in waxed paper, then put it in an saved paper towel center cylinder. Also, try to spread the chocolate as thinly and as uniformly as possible - if any larger clumps exist they'll get hard and make slicing the cookies quite difficult.

Description: A rich, soft cookie reminiscent of Reese's Peanut Butter Cups - in a cookie

1. Cream butter and sugar. Beat in peanut butter, vanilla and egg. Add baking soda and salt, stir until well distributed, then add flour and stir until it is absorbed. Chill dough for 45 minutes (no longer).
2. Meanwhile prepare the filling. Melt chocolate with butter in a bowl over hot (not boiling) water. Do not cook any longer than to melt it, as it will dry out the chocolate. Let cool slightly.
3. Divide chilled dough in half. On a lightly floured surface roll each half into 10 X 8 inch rectangle and spread each rectangle with half the chocolate mixture, stopping about 1/2 inch from sides.
4. Starting from long side roll up each rectangle jelly roll style to form 2 long rolls. Wrap separately seam side down in plastic wrap. Chill until firm (at least 3 hours).
5. Using a sharp knife, cut into 1/4 inch slices. Place 1 1/2 inches apart on a lightly greased baking sheet. Bake at 375 degrees for 10-12 minutes of until lightly browned. Transfer to wire rack to cool.