

The Fourth Cookie

Pulaski County's Oatmeal Peanut Butter Sandwich Cookies



1 ½ cups all-purpose flour • 1 tsp. baking soda
½ tsp. baking powder • 1 tsp. salt • 1 cup softened butter
1 cup peanut butter • 1 cup white sugar
1 cup packed light brown sugar
2 eggs • 2 tsp. vanilla extract • 2 cups quick-cooking oats

In a large bowl, cream together the softened butter, peanut butter, white sugar, brown sugar and vanilla. Add eggs and beat well. In another bowl, combine the flour, baking soda, baking powder and salt. Add the dry ingredients to the creamed mixture and stir. Add oatmeal and stir. Chill cookie dough for one to two hours. Once chilled, make uniform balls and roll each one in turbinado sugar (raw sugar). Place on cookie sheets, either lightly greased or covered in parchment paper. Press each ball down in a crisscross pattern with a buttered fork dipped in the turbinado sugar. Cookies should be about ¼ inch thick. Bake at 350 for 9-10 minutes or until the cookies are golden brown.

Filling:

2 cups peanut butter • ½ cup softened butter
12 Tbsp. powdered sugar

Cream together peanut butter and butter. Add powdered sugar 1 Tbsp. at a time, stirring until smooth after each one. Make sandwich cookies by placing some of the filling between two cookies.