

Oatmeal Peanut Butter Cookies

Ingredients

- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{4}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup butter, softened
- $\frac{1}{2}$ cup peanut butter
- $\frac{1}{2}$ cup white sugar
- $\frac{1}{2}$ cup packed light brown sugar
- 1 egg
- 1 teaspoon vanilla extract
- 1 cup quick cooking oats
- 3 tablespoons butter, softened
- 1 cup confectioners' sugar
- $\frac{1}{2}$ cup smooth peanut butter
- 2 $\frac{1}{2}$ tablespoons heavy whipping cream

Directions

- **Step 1**
In a large bowl, cream together $\frac{1}{2}$ cup butter or margarine, $\frac{1}{2}$ cup peanut butter, white sugar, brown sugar, and vanilla. Add egg and beat well.
- **Step 2**
In another bowl, combine the flour, baking soda, baking powder, and salt. Add these dry ingredients to the creamed mixture. Stir. Add oatmeal and stir.

- **Step 3**

Drop by teaspoons onto greased baking sheet, and press each mound down with a fork to form 1/4 inch thick cookies. Bake at 350 degrees F for 10 minutes, or until cookies are a light brown.

- **Step 4**

To Make Filling: Cream 3 tablespoons butter or margarine with the confectioners' sugar, 1/2 cup smooth peanut butter, and the milk. Spread filling onto half of the cooled cookies, then top with the other half to form sandwiches.

Ingredient Checklist

- flour
- baking soda
- baking powder
- salt
- butter
- peanut butter
- white sugar
- light brown sugar
- egg
- vanilla extract
- quick cooking oats
- confectioners' sugar
- peanut butter
- milk