

Buckeye Cookies

Adapted from [Brown Eyed Baker](#)

Yields about 20 cookies

Ingredients:

COOKIES:

- 1 ½ cups all-purpose flour
- ½ cup unsweetened cocoa powder
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup unsalted butter (softened)
- ½ cup granulated sugar (plus about 1/3 cup extra)
- ½ cup light brown sugar
- ¼ cup smooth peanut butter
- 1 egg
- 1 ½ teaspoon vanilla extract

FILLING:

- ¾ cup creamy peanut butter
- ¾ cup powdered sugar
- Pinch of salt

Directions:

- Preheat your oven to 375 degrees 20 minutes before baking to allow it to reach proper internal temperature. Line 2 baking sheets with parchment paper and spray with cooking spray.
- In a medium sized bowl, combine the flour, cocoa powder, baking soda and salt. Set aside.
- In the bowl of a stand mixer, cream the butter, the ½ cup granulated sugar, brown sugar and peanut butter on medium high speed until pale and fluffy. (3-5 minutes). Add in egg and vanilla and mix until just combined. On low speed, add in the remaining dry ingredients.
- In a small separate bowl, mix the peanut butter, powdered sugar and salt with a fork until smooth. You can even get your hands a little dirty here.
- Place the 1/3 cup of remaining granulated sugar in a small wide bowl to roll the cookies in.
- Grab a heaping tablespoon of the cookie dough, roll it then flatten it well between your hands. Get about 1 teaspoon of the peanut butter mixture, roll it and place it in the middle of the flattened cookie dough.
- Wrap the dough tightly around the peanut butter and smooth out any cracks. Roll dough back into a nice ball and cover completely in sugar. Place on prepared cookie sheet and slightly flatten with the palm of your hand. Make sure cookies are 1-2 inches apart.
- Bake for 9 minutes until, remove from oven and allow them to cool on cookie sheet for a couple minutes.
- Move to a wire cooling rack. Then ENJOY! (cookies should be stored in an airtight container to retain moisture.)

