

## **Marbled Chocolate Peanut Butter Cookies**

*Based on the recipe from Evil Shenanigans*

### Ingredients for peanut butter dough

1/2 cup butter, softened  
4 Tablespoons peanut butter  
1/2 cup sugar  
1/2 teaspoon vanilla  
1/2 teaspoon salt  
1 egg  
1 2/3 cup flour  
1/2 teaspoon baking powder

### Ingredients for chocolate dough

1/2 cup butter, softened  
1 ounce semi-sweet or unsweetened chocolate, melted and slightly cooled  
1/2 cup sugar  
1/2 teaspoon vanilla  
1/2 teaspoon salt  
1 egg  
1 1/4 cup flour  
1/4 cup Dutch process cocoa powder  
1/4 teaspoon baking powder

Begin with the peanut butter dough and in the bowl of a stand mixer, or in a large bowl with a hand-held mixer, beat butter, peanut butter and sugar together until light and fluffy. Add vanilla, salt and egg, mixing after each addition, scraping the sides of the bowl as necessary.

Sift flour and baking powder together and gradually add to peanut butter mixture, stirring until incorporated and a soft dough forms. Wrap dough with plastic wrap, flatten into a disc and chill for at least 2 hours.

In the same bowl, cream butter, chocolate and sugar for chocolate dough, until light and fluffy. Add vanilla, salt and egg, mixing after each addition, scraping sides of the bowl as necessary.

Sift flour, cocoa powder and baking powder together and gradually add to chocolate mixture, stirring until incorporated and a soft but uniform dough forms. Wrap dough with plastic wrap, flatten into a disc and chill for at least 2 hours.

Once dough is chilled, work with one disc at a time and roll between two pieces of waxed paper to a 1/4 inch thickness into a large rectangle. *Note: Cut off and relocate edges of dough to get a*

*uniform rectangle.*

Remove top piece of waxed paper and cut each rectangle in half. Using the bottom piece of waxed paper as a guide, flip one of the chocolate halves on top of one of the peanut butter halves. Remove top piece of waxed paper, fold dough in half, the fold in half again. Replace with top piece of waxed paper and roll to flatten. Remove top piece of waxed paper and using the bottom piece as a guide, roll up into a log. Wrap in waxed paper or plastic wrap and chill for at least two hours or overnight. Repeat with remaining dough.

To bake, slice dough with a clean, sharp knife into 1/4 inch thick slices and arrange about an inch apart on parchment or Silpat lined baking sheets. *Note: If necessary, wipe your knife with a paper towel to keep clean and make cleaner cuts.*

Bake at 375 degrees F for 10 minutes or until centers are firm and edges are lightly browned. Turn baking sheet 180 degrees halfway through. If using more than one sheet at a time, rotate positions in the oven for more even baking. Cool on cookie sheet for a few minutes, then move to complete cooling on rack.

Cool on pan for 5 minutes before removing to wire rack to cool completely.

Makes 8 dozen cookies.

© Secrets from the Cookie Princess 2012