

Blackberry Creme Filled Peanut Butter Cookies

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Ingredients:

1 cup reduced fat or regular creamy peanut butter
1 cup brown sugar
1 egg
1 cup flour

1/4 cup marshmallow creme
1/4 cup sugar free seedless blackberry jam (can substitute jam flavor of your choice)
1 TBSP powdered sugar

Directions:

*Preheat oven to 375 degrees. Cover baking sheets with parchment paper.
*Beat the peanut butter, brown sugar, and egg until smooth. Carefully beat in the flour.
*Roll the dough into 30 balls. Place on the baking sheets. Press the dough balls down slightly with the heel of your hand or the bottom of a glass.
*Bake for 10 minutes. Remove from baking sheets and cool completely.
*Whisk together the blackberry jam, marshmallow creme and powdered sugar.
*Whisk together the blackberry jam, marshmallow creme and powdered sugar. Turn the cookies upside down, pipe or spoon the cream into the center of half of the cookie bottoms. Top with the remaining cookies to form a sandwich. Refrigerate to thicken the center.