

Oreo Stuffed Peanut Butter Cookies

Adapted from [Picky Palate](#), [Runs With Spatulas](#), and [All Recipes](#)

1 cup unsalted butter
1 cup crunchy peanut butter
1 cup white sugar
1 cup packed brown sugar
2 eggs
2 1/2 cups all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
1 1/2 teaspoons baking soda
1 package Peanut Butter Oreo cookies

Preheat the oven to 375° F. In a large mixing bowl, cream together the butter, peanut butter and sugars until smooth. Add the eggs, one at a time until combined.

In a separate bowl, sift together flour, baking powder, baking soda, and salt. Mix into the wet ingredients slowly until just combined. Put batter in the refrigerator for 1 hour.

To assemble the cookies, take one tablespoon of cookie dough and place on the top of an Oreo cookie. Take another tablespoon of dough and place on the bottom of the Oreo cookie. Form the dough around the Oreo and seal the edges together. Flatten each ball with a fork, making a criss-cross pattern.

Bake the cookies for 10-12 minutes or until the cookies begin to brown around the edges. Do not over-bake.

Printed from [Joyful Baker](#)