

## Chocolate Surprise Cookies from GKNO

$\frac{3}{4}$  cup peanut butter  
 $\frac{3}{4}$  cup confectioner's sugar

### Chocolate Dough

$\frac{1}{2}$  cup butter, softened  
 $\frac{1}{4}$  cup peanut butter  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  cups packed brown sugar  
1 egg white  
1 tsp vanilla extract  
1- $\frac{1}{2}$  cups flour  
 $\frac{1}{2}$  cup baking cocoa  
 $\frac{1}{2}$  tsp baking soda

In a mixing bowl, cream peanut butter and confectioners sugar until smooth. Roll into thirty  $\frac{3}{4}$  inch balls. Cover and refrigerate for 30 minutes

Meanwhile, for dough, in a mixing bowl, cream the butter, peanut butter and sugars. Beat in egg white and vanilla. Combine the flour, cocoa and baking soda; gradually add to creamed mixture. Roll into thirty  $\frac{1}{2}$  inch balls.

Using floured hands, flatten chocolate balls and shape one around each peanut butter ball, sealing edges. Place 2 inches apart on greased baking sheets. Flatten with a glass dipped in sugar. Bake at 375 degrees for 7-9 minutes or until cookies are set and tops are cracked. Cool one minute, before removing to wire racks.