

centerpiece

PEANUT BUTTER & JELLY COOKIES

2 1/2 cups all purpose flour
1 teaspoon baking powder
1 teaspoon salt
1 cup unsalted butter at room temperature
1 cup natural peanut butter
2 teaspoons vanilla extract
1 cup granulated sugar
1 tablespoon maple syrup
1 tablespoon molasses
2 eggs

about 3/4 cup raspberry jam

Preheat oven to 350°F and line a cookie sheet with parchment paper. In a medium bowl combine flour, baking soda and salt. In a large bowl, cream butter and peanut butter. When butters are light and fluffy, add vanilla, sugar, molasses, maple syrup and beat well for a few minutes. Stir in half of dry ingredients, and then eggs one at a time. Finally, mix in remaining dry ingredients.

Gently roll dough into two inch balls and place them a few inches apart on the cookie sheet. With the back of measuring spoon (teaspoon size), press a small indent in the dough. Drop a small spoonful of jam into the spoonprint, being sure not to completely fill the hole to prevent overflowing in the oven.

Bake for 10-12 minutes, until the edges are golden and just barely cracked. Let the cookies cool on a wire rack for a few minutes before diving in!