



Peanut Butter Hi-Hat Cookies

Makes: 36 cookies

Prep Time: 1 hour 30 minutes Bake Time: 12 minutes

Total Time: 1 hour 42 minutes

Cookies:

- 2 & 1/2 cups all-purpose flour (spoon & leveled)
- 1 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup unsalted butter, softened to room temperature
- 1 cup granulated sugar
- 3/4 cup packed light or dark brown sugar
- 2 large eggs, at room temperature
- 2 cups creamy peanut butter (see Chef's Notes)
- 1 & 1/2 tsp pure vanilla extract
- 1/2 cup granulated sugar for rolling

Frosting:

- 4 cups confectioners' sugar, sifted
- 3/4 cup butter, room temperature
- 2 & 2/3 cups creamy peanut butter
- 3/4 cup heavy cream plus extra if necessary
- 2 tsp vanilla
- 1/4 tsp salt

Chocolate Coating:

- 2 & 1/2 cups (20 ounces) semisweet chocolate chips
- 1/4 cup vegetable oil

Make the Cookies:

Whisk the flour, baking powder, baking soda, and salt together in a medium bowl. Set aside.

Using a hand mixer or a stand mixer fitted with a paddle attachment, cream the butter and both

sugars together on medium speed until smooth, about 1-2 minutes. Add the eggs and beat on high until combined, about 1 minute. Scrape down the sides and bottom of the bowl as needed. Add the peanut butter and vanilla, then beat on high speed until combined.

Add the dry ingredients to the wet ingredients, then mix on low until combined. With the mixer running on low speed, add the peanuts, if using. Dough will be thick and soft.

Cover and chill the dough for 1 hour in the refrigerator (and up to 2-3 days). If chilling for longer than a few hours, though, allow to sit at room temperature for at least 30 minutes before rolling and baking because the dough will be quite hard.

Preheat oven to 350°F . Line 2-3 large baking sheets with parchment paper or silicone baking mats. (Always recommended for cookies.) Set aside. Roll cookie dough into balls, about 1.5 Tablespoons of dough per cookie, and then roll the balls in granulated sugar. Use a fork to make a crisscross indent on top of each. Bake each batch for 10-12 minutes until very lightly browned on the sides. The centers will look very soft. Remove from the oven. Cool cookies on the baking sheets for 5 minutes before transferring to a wire rack to cool completely. Cookies stay fresh covered at room temperature for up to 1 week.

Frosting:

In a large bowl, use a hand mixer on low speed to beat the confectioners' sugar, butter, peanut butter, heavy cream, vanilla, and salt. Increase the speed to high and beat until light and fluffy. Place frosting in piping bag fitted with open tip.

On top of each cooled cookie, pipe frosting in a tall swirl, getting as much height as possible. Place frosted cookies in the refrigerator while making chocolate coating, about 15 minutes.

Chocolate Coating:

In a small microwavable bowl, microwave chocolate chips and oil uncovered, on high, for 30 seconds, then 10 to 15 seconds, stirring after each interval, until mixture is smooth.

Dip the cone-shaped frosted cookies into the chocolate coating to coat most of the frosting, letting excess chocolate drip off. Let the chocolate set in fridge (about 15 minutes) before serving.

Chef's Notes:

Always used processed peanut butter like Jif or Skippy when baking. Don't use natural, oily peanut butter in this recipe. You can use smooth or chunky or a combo. In this recipe, I prefer smooth.