 **Homemade Nutter Butter Cookies**

Servings24 cookies

**Cookie Ingredients:**

* 1 1/2 cups flour
* 1 teaspoon baking soda
* 1/4 teaspoon kosher salt
* 1/2 cup unsalted sweet cream butter softened
* 1 cup light brown sugar
* 1 cup smooth peanut butter
* 1 large egg
* 1/2 teaspoon pure vanilla extract
* 1/2 cup sugar to roll the dough in

**Peanut Butter Filling:**

* 1/4 cup unsalted sweet cream butter softened
* 1/2 cup smooth peanut butter
* 1 1/2 cups powdered sugar
* 2 Tablespoons whole milk
* 1/4 teaspoon pure vanilla extract

**Instructions**

**To make the cookies:**

* Preheat oven to 350°F and line a cookie sheet with parchment paper or silicone baking mat. Pour 1/2 cup of sugar into a small bowl and set aside.
* Whisk together flour, baking soda, and salt in a mixing bowl and set aside.
* Using a standing mixer or electric hand mixer, cream together butter, brown sugar and peanut butter.
* Add the egg and vanilla and continue mixing.
* Gradually pour bowl of dry ingredients into the wet ingredients and mix just until combined.
* Divide dough into small balls, about 1 inch in diameter each.
* Form each ball into a log shape, then roll in sugar.
* Place logs on cookie sheet about 2 inches apart.
* Using the tines of a fork, make a crisscross pattern in your dough logs, then pinch the middle of the cookie to make a peanut shape.
* Bake 10-12 minutes, until lightly browned on the edges, but still soft in center.
* Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

**To make the peanut butter filling.**

* Using a standing mixer, beat butter on medium speed until fluffy.
* Mix in peanut butter, 1 cup powdered sugar, milk and vanilla extract.
* Gradually mix in the remaining powdered sugar until smooth.
* Group your baked cookies into pairs, then spoon 1 Tablespoon of filling on the bottom cookie for each pair.
* Place a second cookie onto the top of the filling to create a sandwich