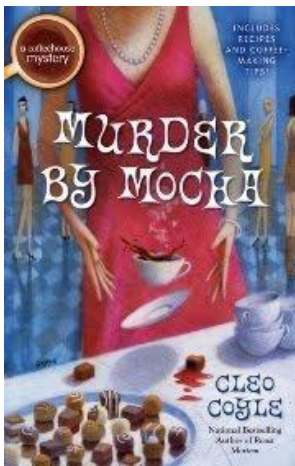


Cleo Coyle's Chocolate- Stuffed Peanut Butter Cookies

Photos and text © by Alice Alfonsi
who writes [The Coffeehouse Mysteries](#)
as [Cleo Coyle](#) in collaboration with her
husband, Marc Cerasini.



*This coffeehouse-sized peanut butter cookie is sweet, tender, and stuffed with enough ooey-gooey melted chips to make a chocolate lover swoon. I hope my step-by-step photos encourage you to give my recipe a try because it's one of my favorites. You will find it, along with many other delicious offerings in my best-selling culinary mystery, **Murder by Mocha**. [Click here](#) to learn more, and... May you bake (and read) with joy! ~ Cleo*



Makes 18–20 big, stuffed cookies

- 1 cup (2 sticks) butter, softened
- 1¼ cups peanut butter (*standard creamy, do not use sugarless*)
- 1 cup granulated sugar plus ½ cup, for dusting
- 1 cup light brown sugar, firmly packed
- 2 large eggs, lightly beaten
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- ¼ teaspoon salt
- 1 cup good quality semisweet chocolate chips

Step 1—Make the dough: Using an electric mixer, cream the butter, peanut butter, and sugars in a bowl until light and fluffy. Add in the eggs and vanilla and blend well. Finally, add in the flour, baking powder, baking soda, and salt. Mix only enough until a soft dough forms.

Step 2—Form and stuff: Pinch off generous pieces of dough and roll into big, golf-ball-sized rounds. Cradle the cookie ball in one hand. Use the thumb of your opposite hand to make a deep indentation in the center of each cookie ball. Fill the hole with about a teaspoon of chocolate chips and then seal the chocolate inside the dough ball. Gently roll the balls in white, granulated sugar for a finished look.



Step 3—Freeze: Place the cookie balls on a wax-paper-covered plate in the freezer for 30 minutes. (The wax paper will prevent the dough from adhering to the plate.) This freezing step is the key to a successful cookie. If you don't freeze the cookie dough before baking, the cookie may break while baking and the chocolate may ooze out instead of staying in the center of the cookie. (If you plan to freeze the dough longer than 30 minutes, wrap it in plastic and foil to prevent freezer burn.)

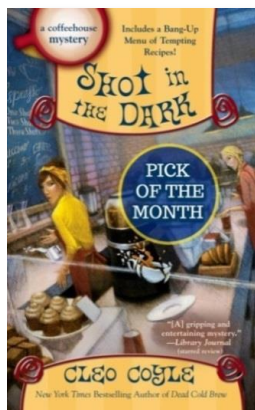
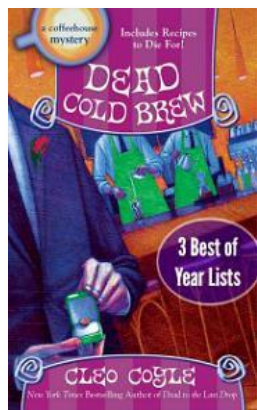


Step 4—Bake: Preheat the oven to 350°F. Place the chilled cookie balls on baking sheets lined with parchment paper, keeping the balls a few inches apart to allow for spreading. Bake them for 20–30 minutes (possibly longer if they've been in the freezer for a day or two). Just remember, the cookies are not done until they flatten out, so be patient and wait for this to happen. The chocolate should stay stuffed inside. A nice cover for a cookie with oozing chocolate is to gently dust with confectioners' sugar. (As our coffeehouse manager Clare might put it: A bit of sweetness and light once again rescues the day—and the cookie.)



Note: When making cookies, always allow your baking sheets to cool before putting more dough on them. A hot baking sheet will cause any cookie to spread too much and please do...

Eat with joy! ~ Cleo



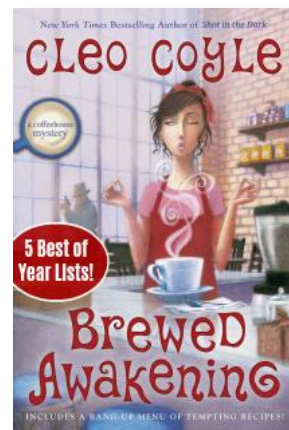
The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes.

To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at

www.CoffeehouseMystery.com

And her recipe blog at

www.CleoCoyleRecipes.com



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