

Giant Peanut Butter & Jelly Cookie

4.9 from 9 reviewsGiant Peanut Butter & Jelly CookiePrep time 5 minsCook time 15 minsTotal time 20 minsAuthor: Gemma StaffordServes: 1

Ingredients

- 2 tablespoons (1 oz/ 30g) butter, softened
- 1 tablespoons granulated sugar
- 2 tablespoons packed packed brown sugar
- 2 tablespoons beaten egg (crack an egg, beat it, and use 2 Tbsp)
- $\frac{1}{2}$ tsp vanilla extract
- 2 tablespoons peanut butter, smooth
- 6 tbsp all purpose flour
- $\frac{1}{4}$ tsp baking soda
- $\frac{1}{4}$ tsp salt
- $\frac{1}{4}$ cup salted Peanuts, toasted and chopped
- 1 tbsp raspberry jam

Instructions

1. Directions:
2. Preheat oven to 350oF (180oC)
3. In a bowl, mix the butter and sugars together until creamed.
4. Mix in the egg, vanilla and peanut butter
5. Stir in flour, baking soda, salt and chopped peanuts until just combined. Do NOT overmix. You will notice this is a soft dough
6. Place the dough in the center of the prepared cookie sheet into a tall ball (3 inches wide).
7. With the back of a tablespoon make an indent in the

center of the cookie and pour in your jam

8. Bake for 15-17 minutes until the edges are browned. The center may appear undone but that's what you want. It will firm up. Allow to cool completely on the baking sheet. Enjoy!
9. *To get 1 Tbsp egg, crack egg into a small bowl, whisk until yolk and white are well blended, then measure out 1 Tbsp.

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source : www.biggerbolderbaking.com