**Peanut Butter Cookies**

 **Ingredients**

**155g all-purpose flour**

**4g baking soda**

**2g baking powder**

**5g salt**

**190g butter, softened**

**215g peanut butter**

**165g white sugar**

**185g packed light brown sugar**

**1-3/4 egg**

**8ml vanilla extract**

**135g quick cooking oats**

**70g butter, softened**

**200g confectioners sugar**

**215g smooth peanut butter**

**60ml heavy whipping cream**

 **Method of preparation**

**In a large bowl, cream together ½ cup butter or margarine, ½ cup peanut butter, white sugar, brown sugar, and vanilla. Add egg and beat well. In another bowl, combine the flour, baking soda, baking powder, and salt. Add these dry ingredients to the creamed mixture. Stir. Add oatmeal and stir Drop by teaspoons onto greased baking sheet, add press each mound down with a fork to form ¼ inch thick cookies are a light brown. To make filling: cream 3 tablespoons butter or margarine with the confectioner’s sugar ½ cup smooth peanut butter, and the cream. Spread filling onto half of the cooled cookies, then top with the other half to form sandwiches.**