

Fluffernutter Sandwiches

Peanut Butter Dough:

- 1 $\frac{1}{4}$ cups firmly packed brown sugar
- $\frac{3}{4}$ cup creamy peanut butter (we used Jif)
- $\frac{1}{2}$ cup salted butter, softened to room temperature
- 1 large egg, at room temperature
- 3 tablespoons milk
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- $\frac{3}{4}$ teaspoon baking soda

Chocolate Dough:

- 1 $\frac{1}{2}$ cups all-purpose flour
- $\frac{1}{2}$ cup dutch processed cocoa powder
- 1 teaspoon baking powder
- $\frac{1}{2}$ teaspoon baking soda
- 1 $\frac{1}{2}$ cups packed light brown sugar
- 3 large eggs, at room temperature
- 1 teaspoon vanilla extract
- $\frac{1}{2}$ cup semi-sweet chocolate chips
- 4 tablespoons salted butter

Marshmallow Filling:

- $\frac{1}{2}$ cup salted butter, at room temperature
- 7 oz Marshmallow Fluff
- 1 cup powdered sugar
- $\frac{1}{2}$ tsp vanilla extract

Make Chocolate Dough:

1. Whisk flour, cocoa, baking powder, and baking soda together. Set aside.
2. In a large bowl, whisk brown sugar, eggs and vanilla together.
3. Add chocolate chips and butter to a separate bowl; microwave in 30-second increments until fully melted. Whisk chocolate-butter mixture into egg mixture until well combined.
4. Slowly add the flour mixture and mix until just combined. Set dough aside.

Make Peanut Butter Dough:

1. Beat brown sugar, peanut butter, and butter in a large bowl with a mixer until light and fluffy. Add egg and vanilla and continue beating until well combined.
2. Mix flour, baking soda, and salt in a small bowl. Slowly add dry mixture to the creamed mixture, beating until just combined.

To Bake:

1. Preheat oven to 350°F and line several baking sheets with parchment paper.
2. Using a 1 tablespoon cookie scoop, fill half of the scoop with Chocolate Dough and fill the other half with Peanut Butter Dough, ensuring that the scoop is well-packed and an even combination of both doughs. Repeat this process with remaining dough.
3. Bake for 9-12 minutes or until the edges are set but the centers still appear slightly soft. Let cool on pans for 10 minutes then move to a cooling rack to finish cooling completely.

For the Filling:

1. Beat butter and powdered sugar until light and well combined.
2. Add in marshmallow fluff and vanilla and continue to beat until well mixed.

Final Assembly:

1. Spread approximately 1 tablespoon of Marshmallow Frosting on the bottom side of one cooled cookie, then place another cookie on top of the frosted layer, with the bottom of the cookie against the frosting again, to make a cookie sandwich. Repeat with the rest of the cookies. Makes about 24 cookie sandwiches.

Semi-important chef's note: my cookies were inspired by the recipe above with the following "minor" modifications:

Purchase refrigerated peanut butter cup cookie dough and bake according to package directions.

Make Fluffernutter filling from the recipe above.

Assemble as directed in recipe above.

Done.