Fluffernutter Cookies

Makes a bunch of cookies

Ingredients

3/4 cup flour
1 pinch salt
1 tsp baking soda
1 cup peanut butter
8 Tablespoons butter
1 1/3 cup brown sugar
1 tsp vanilla
1 egg
¾ cup marshmallow fluff

Instructions

1. Whisk flour, salt and baking soda together and set aside.
2. Cream peanut butter, butter and sugar together until smooth and fluffy.
3. Beat in egg and vanilla.
4. Stir in dry ingredients.
5. Chill for one hour.
6. Preheat oven 375°F
7. Form cookie dough into thin a thin patty. Place a dollop of marshmallow fluff in the middle and top with another thin patty of dough. Seal edges.
8. Bake 8-9 minutes.

Source

https://www.reddit.com/r/food/comments/fftb3y/homemade_fluffernutter_cookies/fk0hruy/

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