

# Chocolate Cookies with Peanut Butter Frosting

by Kristi Bartlett

Cookies:

- 1 cup Whole Note Multi-Purpose Flour Blend
- 1-1/2 cups white sugar
- 1/2 cup cocoa powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1/4 tsp xanthan gum
- 4 ounces chocolate chips
- 1/2 cup butter
- 1 tsp vanilla extract
- 2 eggs

Preheat oven to 325°.

1. Line a baking sheet with parchment paper or a silicon baking mat.
2. Mix white sugar, cocoa powder, multi-purpose flour blend, baking soda, salt, and xanthan gum together in a large bowl.
3. Melt 4 ounces chocolate chips, with butter and vanilla extract in the top of a double boiler over simmering water, stirring frequently and scraping down the sides with a rubber spatula to avoid scorching. Remove from heat.
4. Stir eggs into the flour mixture; slowly pour melted chocolate mixture into flour mixture. Stir until incorporated.
5. Drop batter roughly in a ball shape, 1 tablespoon per cookie, onto the prepared baking sheet, keeping balls 2 inches apart.
6. Bake in the preheated oven until cookies are spread and top surface is slightly cracked, 12 to 15 minutes. Cool on the pan for 10 minutes before removing to cool completely on a wire rack to allow cookies to set.



Frosting:

- 1/4 cup butter
- 1/4 cup shortening
- 1 cup creamy peanut butter
- 3 tbs milk, or as needed
- 2 cups confectioners' sugar

Place the butter and peanut butter into a medium bowl, and beat with an electric mixer. Gradually mix in the sugar, and when it starts to get thick, incorporate milk one tablespoon at a time until all of the sugar is mixed in and the frosting is thick and spreadable. Beat for at least 3 minutes for it to get good and fluffy.

