

Show #124  
**MINIATURE PEANUT BUTTER TREATS**  
from Donna Bloch

1/2 cup butter, softened  
1/2 cup sugar  
1/2 cup packed brown sugar  
1 egg  
1/2 cup creamy peanut butter  
1/2 teaspoon vanilla  
1 1/4 cups all-purpose flour  
3/4 teaspoon baking soda  
1/2 teaspoon salt

For the filling: About 42 miniature peanut butter chocolate cups

Combine butter; sugars, egg, peanut butter and vanilla in mixing bowl; beat until smooth. In separate bowl, combine flour, baking soda and salt; add to creamed mixture. Cover dough and chill.

When cold enough to handle easily, roll in small (walnut-sized) balls; place each ball in greased miniature muffin tin. Bake at 375 degrees for 8-9 minutes.

Remove from oven; gently press one peanut butter cup into each cookie to make depression. Cool in pan 10 minutes; remove from pan and cool on rack. Store in cool place until serving time.

Yield: About 3 1/2 dozen.