



KURTZ ORCHARDS

well flavoured

Peanut Butter & Niagara Harvest Cookies

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Peanut Butter and Niagara Harvest Jam

flavoured with Kurtz Niagara Harvest Jam

Ingredients

1 1/4 cups (310 mL) all-purpose flour
1/2 teaspoon (2.5 mL) baking soda
1/2 teaspoon (2.5 mL) baking powder
1/2 teaspoon (2.5 mL) salt
1/2 cup (125 mL) peanut butter
1/2 cup (125 mL) unsalted butter, softened
1/2 cup (125 mL) brown sugar
1/3 cup (80 mL) sugar
1 egg
1 teaspoon (5 mL) vanilla extract
3/4 cup (180 mL) quick-cooking oats

Peanut Butter Filling

1/2 cup (125 mL) icing sugar
1/4 cup (60 mL) peanut butter
2 tablespoon (30 mL) unsalted butter, softened
1 tablespoon (20 mL) whipping cream
1/3 cup (80 mL) **Kurtz Niagara Harvest Jam**

Method

Preheat oven to 350F (180C). Whisk together flour, baking soda, baking powder and salt in a small bowl. Beat peanut butter and butter together. Beat in sugars, egg and vanilla until well incorporated. Turn mixer to low speed and add flour a spoonful at a time. Fold in the oats.

Spoon tablespoons of dough 2-inches apart on prepared baking sheets. Using a floured fork, make a crisscross pattern on top of each ball by pressing dough into flat circles. Bake 10 to 12 minutes.

To make the peanut butter filling, beat sugar, peanut butter, butter, and whipping cream until smooth and fluffy. Spread the peanut butter mixture on bottoms of half the cookies. Spread **Kurtz Strawberry Rhubarb Jam** on the other half and sandwich together. Makes 3 dozen.

www.kurtzorchards.com

Kurtz Orchards Farm and Gourmet Marketplace

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Niagara-on-the-Lake, ON, CANADA, L0S 1J0, 905-468-2937

Kurtz Culinary Food Shops

- 38-40 Queen St, P O Box 457, Niagara-on-the-Lake, ON, CANADA, L0S 1J0 905-468-3815
- Bayview Village, 2901 Bayview Ave, Toronto, ON, CANADA, M2K 1E6, 416-250-1811
- South-east corner of Ocean Ave and San Carlos, Carmel-by-the-Sea, CA, USA 93921, 831-625-5267