Chocolate Peanut Butter Stuffed Cookies

Filling

1/2 cup creamy peanut butter

1/2 cup powdered sugar

1/4 teaspoon salt

Dough

1 1/2 cups flour

1/4 cup cocoa powder

1 teaspoon baking powder

1/4 teaspoon baking soda

1/2 teaspoon salt

10 ounces bittersweet chocolate, chopped

3 Tablespoons canola oil

1 Tablespoon butter

1 Tablespoon vanilla

1 cup sugar

2eggs

1/2 cups powdered sugar

Combine filling ingredients in bowl.

Divide into 16 equal portions.

Roll into balls and freeze 30 minutes.

Whisk together flour, cocoa, baking powder, baking soda and salt.

Microwave 6 ounces chocolate, oil, and butter until melted.

Whisk in vanilla.

Whisk together 1 cup sugar and eggs.

Whisk in melted chocolate.

Fold in flour mixture.

Fold in remaining chocolate.

Divide dough into 16 equal portions.

Flatten each portion into a 3" disk.

Place 1 filling ball in center of each disk.

Wrap edges of dough around filling and shape into a smooth ball.

Place 1/2 c. sugar and powdered sugar in separate bowls.

Roll each ball in sugar and then powdered sugar.

Place dough balls on silpat lined baking sheets.

Flatten with bottom of glass into a 2" disk.

Bake cookies 22 minutes at 300.

Let cool 30 minutes on baking sheet.