

Honorable Mention: Craig Partin, Fuquay-Varina

Peanut Butter Cayenne Cookies with Raspberry Jam Buttercream

Ingredients:

1 cup peanut butter
1 cup brown sugar
1/2 teaspoon cayenne pepper
1 egg
1 teaspoon vanilla extract
1 cup butter, softened
1/2 cup seedless red raspberry jam
3 cups powdered sugar
1/3 cup chopped fresh peanuts

Directions:

1. Heat oven to 350 degrees. Line cookies sheets with parchment paper.
2. In a large bowl, stir together peanut butter, brown sugar, cayenne pepper, egg and vanilla until well mixed. Drop rounded tablespoons of mixture onto cookie sheets about 1-inch apart.
Use fork to flatten.
3. Bake for 8 to 10 minutes or until edges are golden brown. Cool completely.
4. In a medium bowl, cream butter and jam together with electric mixer on medium speed until smooth. Gradually add in powdered sugar and beat until fluffy.
5. Frost cookies. Garnish with chopped fresh peanuts. Refrigerate any leftover frosting for other use.

Makes 16 cookies.