

Peanut Butter-filled Chocolate Pretzels

3/4 cup powdered sugar

1/2 cup margarine or butter, softened

1 egg

1 teaspoon vanilla

1 1/2 cups Gold Medal® all-purpose flour*

1/4 cup Hershey's® cocoa

1/2 teaspoon baking soda

1/2 teaspoon cream of tartar

Peanut Butter Filling (below)

Cocoa Glaze (below)

Mix powdered sugar and margarine in large bowl; stir in egg and vanilla. Stir in flour, cocoa, baking soda and cream of tartar. Refrigerate until chilled, 2 to 3 hours.

Heat oven to 375°. Divide dough into halves. Roll each into rectangle, about 13 1/2 x 9 inches, on well-floured cloth-covered board. Cut each crosswise into nine 1 1/2-inch strips. Prepare Peanut Butter Filling. Shape into eighteen 1 1/4-inch balls. Roll each ball into rope, 9 inches long, on floured surface. Place ropes on centers of chocolate strips. Bring long edges of each strip up over filling; seal well. Shape into pretzel on ungreased cookie sheet. Bake until set, 8 to 10 minutes; cool. Spread with Cocoa Glaze; sprinkle with chopped peanuts if desired. 18 cookies.

*If using self-rising flour, omit baking soda.

Note: Unbleached flour can be used in this recipe.

Peanut Butter Filling: Mix 3/4 cup Skippy® creamy peanut butter and 3 tablespoons margarine or butter, softened, in medium bowl. Gradually stir in 1 cup powdered sugar.

Cocoa Glaze: Mix 1 cup powdered sugar and 2 tablespoons Hershey's cocoa in small bowl. Stir in 2 tablespoons milk until smooth. If necessary, stir in additional milk, 1/2 teaspoon at a time, until of desired consistency.