



PEANUT BUTTER COOKIES

Servings: 3

My peanut butter recipe is a favourite among my friends. They are easy to make, tasty, and simply, a classic cookie. And these ingredients are so common I bet you're like me and already have most of them in your kitchen!

INGREDIENTS:

125g	SCS Salted Butter
80g	SIS Demerara Sugar
1	Egg
1/2 tsp	Vanilla Extract
200g	Sunshine Plain Flour
1 tsp	Baking Soda
150g	Crunchy Peanut Butter
80g	Roasted Peanuts (chopped)

1. Preheat oven to 175°C.
2. In a large mixing bowl, cream the butter and sugar with an electric mixer on medium speed until light and fluffy.
3. Add the egg and vanilla extract, and mix until incorporated. (Scrape down the sides of the bowl to make sure everything is well combined.)
4. Add the peanut butter and mix until creamy.
5. In a separate bowl, sift together the flour and baking soda; fold in the flour mixture into the batter until well-combined.
6. Shape teaspoons of dough into balls and place them on a lined baking sheet tray. Flatten the balls of dough gently with your palm and press pieces of the roasted peanut into the cookies.
7. Bake the cookies for 12 minutes.