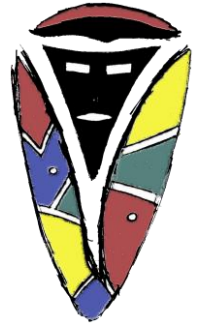


Peanut Butter Cookies

(about 40 cookies)



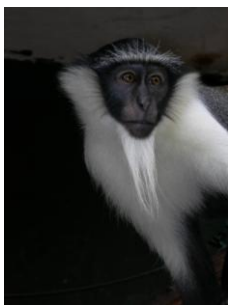
What you need:

170g unsalted butter
105g light brown sugar
100g granulated white sugar
1 large egg
1 tsp vanilla extract
185g palm oil-free or RSPO palm oil
peanut butter
260g plain flour
½ tsp baking soda
120g cup chopped peanuts or palm
oil-free or RSPO palm oil chocolate
chips (optional)

2 bowls
2 baking trays
1 fork
1 whisk
Scales & measuring spoons
1 mixing spoon



What you do now:



Preheat oven to 180°C (gas mark 4). Grease the baking trays.
In a bowl, beat the butter & sugars until light and fluffy.
Beat in the peanut butter.
Add the egg & vanilla extract & beat to combine.
In a separate bowl whisk together the flour, baking soda.
Add to the peanut butter mixture & beat until incorporated.
Fold in the chopped peanuts/chocolate chips, if using.
(If the batter is too soft to form balls, refrigerate for about an hour
or until firm.)

Roll the batter into balls. Transfer the cookies to the baking trays.
Using the tines of the fork dipped in white sugar, make a crisscross pattern.
Bake the cookies for about 10 to 12 minutes, or until the cookies are lightly
browned around the edges.

Place on a wire rack to cool.

