

## PEANUT BUTTER COOKIES

**Prep + cook time: 40min Serves: 16 – 20**

### Ingredients

225 g | 1 cup unsalted butter, softened

225 g | 1 cup crunchy peanut butter

225 g | 1 cup caster sugar

200 g | 1 cup soft light brown sugar

2 large eggs

325 g | 2 1/2 cups plain flour, plus extra for dusting

1 1/2 tsp bicarbonate of soda

1 tsp baking powder

1/2 tsp salt

125 g | 3/4 cup unsalted peanuts, chopped

75 g | 1/4 cup dulce de leche, or caramel sauce, gently warmed

1. In a large mixing bowl, cream together the butter, peanut butter, and both sugars and pale and fluffy, 3-4 minutes; beat in the eggs, one by one.
2. In a separate mixing bowl, whisk together the flour, bicarbonate of soda, baking powder, and salt; gradually stir the flour mixture into the creamed butter mixture until you have a mostly even cookie dough.
3. Cover and chill for 1 hour.
4. After chilling, preheat the oven to 190°C (170° fan) | 375F | gas 5. Grease and line two baking trays with parchment paper.
5. Take generous tablespoons of the dough and roll into 4 cm | 1 1/2-inch balls with floured hands. Arrange on the baking trays, spaced apart, and flatten with the base of a glass dipped in flour; top the cookies with chopped peanuts.
6. Bake until the cookies are set and starting to brown, 10-12 minutes. Remove from the oven and let cool on the trays for 5 minutes before transferring to wire racks to finish cooling.
7. To serve, drizzle the cookies with warm dulce de leche or caramel sauce.

