

# Peanut Butter Cookies

Sarah's  
SLICE

[www.sarahslice.co.uk](http://www.sarahslice.co.uk)



## Ingredients:

- 150g Peanut butter
- 115g Soft unsalted butter
- 125g Light brown sugar
- 75g Demerara sugar
- 1 Large Egg
- 1tsp Vanilla extract
- 225g Plain Flour
- 1tsp Bicarbonate of soda
- 1tsp Baking powder
- 150g Roughly chopped salted peanuts

## Method:

- Preheat the oven to 190 degrees centigrade (170 fan) and line two trays with baking parchment.
- Add the peanut butter, unsalted butter, light brown sugar and Demerara sugar to the bowl of a stand mixer or use a hand mixer in a large bowl. Cream the butters and sugars until light and fluffy.
- Then add the egg and vanilla extract and mix again.
- Finally add the flour and the roughly chopped salted peanuts until everything is incorporated.
- Put walnut sized balls (40g approx) on a baking tray spaced apart and flatten slightly.
- Bake for 12 minutes and take out of the oven and bang the tray of cookies slightly on the work surface to deflate them.
- Leave to cool for a few minutes before transferring to a cooling rack.

