Flourless Peanut Butter Cookies

Ingredients:

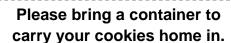
170g Smooth Peanut Butter80g Caster Sugar80g Light Soft Brown Sugar

1 Egg

1 Teaspoon Baking Powder: School to Provide









Method:

- 1. Preheat the oven to 180°C or Gas Mark 5.
- **2.** Line a baking tray with greaseproof paper.
- 3. Weigh and measure out all ingredients accurately.
- **4.** In a large plastic mixing bowl, mix together the peanut butter and both the sugars (caster and light soft brown) using an electric mixer until well combined (it will be quite stiff).
- 5. Crack the egg into a small bowl. Add the egg and beat with the electric whisk.
- **6.** Add the baking powder and mix thoroughly.
- **7.** Take slightly heaped teaspoonful's of the mixture and roll into small balls. The mixture will make 18 to 24 cookies. (Don't worry if the mixture appears a little greasy, it is just the nut oils in the peanut butter).
- **8.** Place the cookie balls 5cm apart on the prepared baking tray.
- **9.** Use the back of a fork to slightly flatten the cookies and give the indent of the fork lines.
- 10. Bake in the oven for 10 minutes until lightly golden brown around the edges, but still soft in the middle. (If you like a crisper cookie, bake for 12 minutes rather than 10 minutes).
- **11.** Allow to cool for 5 minutes before transferring to a cooling rack to cool completely. They should crisp up around the edges but stay deliciously soft and chewy in the middle.
- **12.** Store in an airtight container and eat within 4 to 5 days.

