

Flourless Peanut Butter Cookies



Ingredients:

170g Smooth Peanut Butter

80g Caster Sugar

80g Light Soft Brown Sugar

1 Egg

1 Teaspoon Baking Powder: School to Provide



Please bring a container to carry your cookies home in.

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.

