

Peanut Butter and Chocolate Chip Cookies



Ingredients:

240g Smooth Peanut Butter

100g Milk or Dark Chocolate Chips / Chunks

160g Caster Sugar

1 Egg

½ Teaspoon Bicarbonate of Soda: 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 the ingredients accurately.
4. Mix the peanut butter, sugar, egg and bicarbonate of soda together in a large plastic mixing bowl using an electric whisk until well combined. (It will be very thick).
5. Add the chocolate chips and whisk in.
6. Scoop up tablespoonful's of the mixture and roll them into balls using your hands. This mixture will make 12 cookies.
7. Place them on the lined baking tray, leaving a 5cm gap. (Leave them as balls if you want extra thick, yet smaller sized cookies or flatten the tops slightly to create very thick discs if you want slightly larger, yet still thick cookies).
8. Bake in the oven for 12 minutes.
9. Remove from the oven and leave to cool for 5 minutes on the baking tray.
10. Carefully transfer the cookies to a cooling rack using a fish slice, they will still be quite soft.
11. Leave to cool to room temperature before consuming.
12. Store in an airtight container.

