PEANUT BUTTER COOKIES WITH COCOA NIBS

Prep: 40mins – Makes 18 cookies – Easy

140g butter
100g soft dark brown sugar
85g sugar
1 tsp vanilla sugar
1 egg
200g peanut butter
120g flour
½ tsp baking powder
¾ tsp salt
60g cocoa nibs or dark chocolate chips

Preheat the oven to 170°C fan.

In a bowl, mix the butter with the sugars until pale. Add the egg and beat again, then add the peanut butter and beat into a smooth batter.

In another bowl, mix the flour, baking powder, salt and cocoa nibs or chocolate chips. Add to the butter mixture and mix to combine.

Put one tablespoon of cookie dough onto a baking tray lined with baking paper. Slightly flatten the cookie dough with the back of the spoon. Repeat with the remaining dough, leaving enough space between the cookies as they will spread a bit in the oven.

Bake the cookies for 12 minutes in the preheated oven.

The cookies will still be very soft when they come out of the oven (which makes them so chewy) so leave to cool on the baking tray for 10 minutes before putting the cookies on a wire rack and leave to cool completely.

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