

## TASTE WITHOUT WASTE

### Peanut Cookies

Makes 20 cookies

#### **Ingredients**

1/3 cup butter, softened  
2 tbsp crunchy peanut butter (I used no-salt-added)  
3/4 cup sugar  
1 large egg, lightly beaten  
1 1/4 cups self raising flour  
3/4 cup salted peanuts, chopped

#### **Method**

Preheat the oven to 180C. Grease and line two large baking trays with baking paper.

Beat the butter and peanut butter in a large bowl until creamy. Add the sugar and beat until light and fluffy. Gradually add the egg, beating well after each addition.

Stir through the flour and chopped nuts until well combined.

Use damp hands to roll tablespoon sized chunks of the mixture into balls. Place, an inch apart, on the prepared baking trays and gently flatten with the palm of your hand (or a fork if you would like the grooved pattern).

Bake for 9-10 minute until just golden brown around the edges yet still soft on top. Leave to cool on the pan for 5 minutes before transferring to wire racks to cool completely.

Will keep in an airtight container for up to a week. Can be frozen for up to 2 months.

*Source: Adapted from Granny Brampton's recipe.*

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