



## Classic Peanut Butter Cookies

125g softened, unsalted butter  
½ cup caster sugar  
½ cup brown sugar packed firmly  
1 cup peanut butter (smooth or crunchy)  
1 egg  
1 tsp vanilla extract  
1 ½ cups plain flour  
½ tsp bicarb soda  
½ tsp salt  
1/3 cup chopped, unsalted, roasted peanuts

1. Pre-heat oven to 180 degrees Celsius
2. Line 2x biscuit trays with baking paper
3. Cream together the butter and sugars until the mixture is light and fluffy
4. Fold in the peanut butter until just incorporated
5. Add vanilla and egg and mix until well combined
6. Sift in flour, salt and bicarb. Stir to combine
7. Finally stir peanuts into the cookie dough
8. Roll cookie mixture into balls (large or small depending on your cookie size preference) and place 3cm apart on the prepared biscuit trays
9. Bake for 15-18 minutes, or until cookies are browned on the edges
10. Remove biscuit trays from the oven and after a couple of minutes, use a spatula to carefully transfer cookies onto a wire cooling rack
11. Allow cookies to cool completely before storing in an air-tight container