





Chocolate Peanut Cookies

 Prep time: 20 minutes
 Cook time: 15 minutes
 Serves: Makes 25



Ingredients

200g butter
1 cup brown sugar
1/2 cup sugar
2 eggs
1 cup **Eta ROASTED Heavenly Smooth Peanut Butter**
2 cups flour
1 tsp baking soda
1 tsp baking powder
2 cups rolled oats
100g dark chocolate, roughly chopped

Method

1. Preheat oven to 160°C fan bake or 180°C conventional. Beat the butter, brown sugar and sugar until creamy. Beat in the eggs and then the **Eta ROASTED Heavenly Smooth Peanut Butter**.
2. Sift the flour, baking soda and baking powder and stir into the creamed mixture with the rolled oats and chocolate.
3. Roll into balls and place on baking trays lined with baking paper, flatten a little with your hand. Leave room between each one to spread.
4. Bake for 12-15 minutes until lightly browned. Cool on the tray. Store in an airtight container.