



Peanut butter cookies

Would you like to make a different kind of cookies? Make these peanut butter cookies with the mix for Cookies from FunCakes. Easily follow the steps in the recipe for delicious cookies.

Boodschappenlijstje



LorAnn Clear Artificial Vanilla Extract
-118 ml-

L3020
€6.49



FunCakes Mix for Cookies 1 kg

F10510
€6.79

Other materials for 24 cookies:

- 150 gram butter (on room temperature)
- 200 gram fine caster sugar
- 200 gram light brown sugar
- 1 egg (approx. 50 gram).
- 350 gram peanut butter with nuts
- 4 baking plates with baking paper

Preheat the oven on 170°C (convection oven 150°C). Mix 150 gram butter and both kinds of sugars in a bowl till a pale creamy batter. Add 1 egg, mix the batter shortly and add 500 gram mix for cookies. Mix it well. Add 1/2 teaspoon vanilla extract and the peanut butter and mix it on the lowest setting till a soft batter.

Make stacks of the batter (6 per plate) and place them on the baking plate, make sure you keep enough room between them. After baking they will be flat cookies. Bake the cookies in approx. 6 minutes till the edges are golden brown. Let the cookies cool down on the baking plate till you can touch them, then place them on a cooling grid.

Made possible by FunCakes. 

The FunCakes logo is positioned to the right of the text 'Made possible by FunCakes.'. It features four colorful cupcakes (pink, orange, blue, and green) arranged in a row, with the word 'FunCakes' written in a stylized, cursive font below them.