

## Milk chocolate and peanut cookies

By Miele

15 minutes<br>Preparation Tim

## 12 minutes

Cooking Time

## 15 cookies

Serves

## INGREDIENTS

200g peanut butter, crunchy
125 g butter, cubed, room temperature
175 g brown sugar
2 tsp vanilla extract
1 egg
100 g plain flour
1 tsp baking soda
100 g oats, rolled
125 g peanuts, roasted
225 g milk chocolate, roughly chopped

## METHOD

1. Add peanut butter, butter, brown sugar, vanilla and egg to a bowl of a freestanding mixer with a paddle attachment. Beat on medium speed until creamed.
2. Sift flour and baking soda into a bowl and add to the freestanding mixer bowl, mix for 30 seconds.
3. Add the oats, peanuts and milk chocolate. Mix for 1 minute, or until lightly combined.
4. Roll into balls of 70 g and place 8 onto each baking tray. Press down to 1 cm thickness.
5. Preheat oven on Fan Plus at $160^{\circ} \mathrm{C}$.
6. Place cookies on shelf positions 2 and 4 and bake for 12 minutes.
7. Remove from the oven and allow to cool before removing from the trays.
