

Peanut butter cookies

Ingredients

- 8 tbsp plain flour
- 2 tbsp caster sugar
- 2 tbsp crunchy peanut butter
- 1 free-range egg yolk
- 50g/1¾oz butter, softened
- icing sugar, for dusting

Preparation method

1. Preheat the oven to 180C/350F/Gas 4.
2. Place the flour, sugar, peanut butter, egg yolk and butter into a large bowl and mix together until combined to a smooth dough.
3. With lightly floured hands, break off evenly sized pieces of the dough and roll into walnut sized balls.
4. Place the dough balls onto a baking sheet lined with silicon paper or baking parchment and gently press each ball with the back of a fork to flatten slightly.
5. Place in the oven and bake for ten minutes, or until just turning golden-brown.
6. Transfer the cookies to a wire rack and allow to cool for ten minutes.
7. To serve, place on a serving plate and dust with icing sugar.



less than 30 mins

preparation time

less than 10 mins

cooking time

Makes 8

By Paul Rankin

From Ready Steady Cook

Paul Rankin's easy recipe for soft, buttery cookies takes less than half an hour.