

The Miele logo is a dark red rectangle with the word "Miele" in white, bold, sans-serif font.

Milk chocolate and peanut cookies

By Miele

15 minutes

Preparation time

12 minutes

Cooking time

Makes 15

Serves



INGREDIENTS

200g peanut butter, crunchy
125g butter, cubed, room temperature
175g brown sugar
2 tsp vanilla extract
1 egg
100g plain flour
1 tsp baking soda
100g oats, rolled
125g peanuts, roasted
225g 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 70g and place 8 onto each baking tray. Press down to 1cm thickness.
5. Preheat oven on Fan Plus at 160°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.