

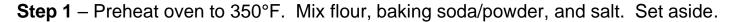
## **Peanut Butter Cookies**

Many cookies can benefit from adding a bit of chestnut flour, but PB cookies are one of our favorites, since the two nutty flavors compliment each other fantastically. The dough comes out a bit crumbly, but turns into crunchy cookies just fine. Add egg or milk to your pleasure.

## **Ingredients**

- 1 1/3 cup flour (wheat/chestnut or a mixture)
- ¾ tsp baking soda
- ½ tsp baking powder
- ¼ tsp salt
- ½ cup softened butter, unsalted
- ½ cup white sugar
- ½ cup packed brown sugar
- ¾ cup peanut butter (ish)
- 1 large egg
- 1 ½ tsp vanilla extract

## **Directions**



**Step 2** – Cream together butter and white/brown sugar, either by hand or with a paddle mixer. Mix in peanut butter, egg, and vanilla sequentially. Add dry ingredients while mixing slowly, until just combined.

**Step 3** – Form small balls (~2 Tbsp) space evenly on baking sheets, and flatten with fork to make crosshatch. Bake for 9 minutes, leave to cool/harden for 5 minutes. The cookies continue cooking after removal from oven, so they may appear underdone at first.

