QUEEN
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PREP: 20 min
COOK: 10 min
SERVES: 24-30

Dark Chocolate Peanut Butter Cookies

Is there a more heavenly flavour combination than dark chocolate and peanut butter? A touch of Glamour & Sparkle sprinkles make these cookies extra special!

Ingredients

Cookies

1 cup smooth peanut butter

120g butter, softened

1/4 cup (55g) caster sugar

¾ cup (120g) brown sugar, firmly packed

1 large egg

2 tsp Queen Vanilla Bean Paste

1 ½ cups (225g) plain flour

1 tsp bicarbonate soda

1/4 tsp salt

Ganache

200g dark chocolate, chopped

Method - Cookies

STEP 1

Preheat oven to 170C (fan forced). Line a baking tray with baking paper.

STEP 2

In the bowl of a stand mixer fitted with the paddle attachment, combine peanut butter, butter and sugar until soft and creamy. Add egg and Vanilla Bean Paste and mix to combine.

STEP 3

In a separate bowl, whisk together flour, baking soda and salt. With the mixer on low, slowly add dry ingredients until combined.

STEP 4

Roll dough into 2cm balls and place prepared baking tray. Gently press down with finger tips. Bake for 8-10 minutes or as soon as tops begin to slightly crack. Allow to cool on tray for 5 minutes before transferring to a wire rack to cool completely.

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Ingredients

150ml cream

Queen Glamour & Sparkle Sprinkles

Method - Ganache

STEP 1

Place chocolate in a heat proof bowl. Set aside. Gently heat cream in a small saucepan to a simmer. Pour over chocolate and allow to sit for 4 minutes before stirring until smooth. Place in refrigerator for 20-30 minutes until spreadable.

STEP 2

Spread onto cookies and top with Glamour & Sparkle.

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