

PEANUT BUTTER COOKIES



PT MANUNGGA PERKASA

Ingredients:

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| 1. DAHLIA wheat flour | 250 gr |
| 2. Baking powder | 5 gr |
| 3. Baking soda | 5 gr |
| 4. Salt | 3.5 gr |
| 5. Peanut butter | 200 gr |
| 6. Butter, melted | 100 gr |
| 7. Powdered sugar | 100 gr |
| 8. Brown sugar | 50 gr |
| 9. Egg | 1 pcs |
| 10. Vanilla powder | 2.5 gr |



How to Make:

1. Mix the all-purpose flour, baking powder, baking soda, and salt. Sift the flour mixture to make it finer. Set aside.
2. In another bowl, combine peanut butter, melted butter, powdered sugar, brown sugar, vanilla powder, and eggs.
3. Then, whisk or use a mixer to blend the ingredients until smooth and well combined.
4. Add the sifted flour mixture into the wet ingredients. Stir well and knead the dough with your hands until it can be shaped and slightly firm.
5. Once the dough is ready, take 1 tablespoon of the dough (around 20g) or as desired, and shape it into a ball.
6. Arrange the cookie dough on a baking sheet that's been lightly greased with margarine. Be sure to leave some space between each piece.
7. Gently press the round dough into a flat shape using a fork.
8. Repeat the process until all the dough is used up.
9. Preheat the oven to 180°C and bake the cookies for 13-15 minutes, or until golden brown.
10. Once done, remove the cookies from the oven and let them cool slightly.
11. The peanut butter cookies are ready to serve.

Yields 35 cookies.

**Recommended flour
to use**

Cita Rasa Pangan Berkualitas

