

# PEANUT BUTTER COOKIES

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## INGREDIENTS:

- 250g butter
- 500ml sugar
- 2 eggs (whisked)
- 125ml smooth peanut butter
- 10ml bicarbonate of soda
- 25ml milk
- 5ml vanilla essence
- 500ml flour (sifted)
- 500ml Oats
- 500ml coconut
- 500ml cornflakes



## **PREPARATION:**

1. Preheat oven to 180 °C.
2. Cream butter and sugar.
3. Add whisked eggs.
4. Add peanut butter and mix well.
5. Dissolve bicarbonate in milk. Add essence. Add to butter mixture and blend well.
6. Mix the rest of the ingredients (flour, coconut, oats, and cornflakes). Add to the peanut butter mixture. Mix.
7. Form walnut-sized balls. Place on greased baking tray (or covered with baking paper) and flatten slightly with a fork.
8. Bake for 10-15 minutes until golden and done.





***Makes approximately 8 dozen cookies!***