

# Easy Peasy Peanut Butter Biscuits

## Ingredients:

- ↳ 200g peanut butter (crunchy or smooth is fine)
- ↳ 175g golden caster sugar
- ↳ 1 large egg

## Method:

- 👨‍🍳 Heat oven to 180C/160C fan/gas 4 and line 2 large baking trays with baking parchment paper.
- 👨‍🍳 Measure the peanut butter and sugar into a bowl and mix well with a wooden spoon. Add the egg and mix again until the mixture forms a dough.
- 👨‍🍳 Break off cherry tomato sized chunks of dough and place, well-spaced apart, on the trays.
- 👨‍🍳 Press the cookies down with the back of a fork to squash them a little. The cookie dough can be frozen for up to 2 months (to cook from frozen add an extra minute or 2 to the cooking time).
- 👨‍🍳 To bake straight away, add to the oven for 12 minutes, until golden around the edges and paler in the center.
- 👨‍🍳 Cool on the trays for 10 minutes then transfer to a wire rack and cool completely. Store in a cookie jar for up to 3 days (but they will never last that long as they are simply delicious)!

Please send us pictures of your wonderful cookies to our **@NottmPrimary** Twitter and use the hashtag **#LinekersLarder**

