

PEANUT BUTTER BROWNIE COOKIES



Chocolate and Peanut Butter is the ultimate sweet combination so this cookie is 'The Ultimate Cookie'. You will probably want to hide these cookies away from family & friends, or make a double batch to share..



Makes: 12 cookies

Prep Time: 30 minutes

Cook Time: 10 minutes

Total Time: 40 minutes

INGREDIENTS

Chocolate Brownie Cookies

- 350g dark chocolate, chopped
- 40g butter
- 2 eggs
- $\frac{3}{8}$ cup (150g) caster sugar
- 1 teaspoon vanilla extract
- $\frac{1}{4}$ cup (35g) plain flour, sifted
- $\frac{1}{4}$ teaspoon baking powder, sifted

Peanut Butter Frosting

- 1 cup (160g) icing (confectioner's) sugar mixture
- 1 cup (280g) smooth peanut butter
- 80g butter
- 1 teaspoon vanilla extract
- $\frac{1}{3}$ cup (80ml) single (pouring) cream

DIRECTIONS

To make the chocolate brownie cookies

1. Preheat oven to 180°C.
2. Place 200g of the chocolate and the butter in a small saucepan over low heat and stir until melted and smooth.
3. Set aside.
4. Place the eggs, sugar and vanilla in the bowl of an electric mixer and whisk for 15 minutes or until pale and creamy.
5. Stir through the flour, baking powder, chocolate mixture and remaining

chocolate and allow to stand for 10 minutes.

6. Spoon tablespoonfuls of the mixture, at a time, onto baking trays lined with non-stick baking paper.

7. Bake for 8–10 minutes or until puffed and cracked.

8. Allow to cool completely on trays.

To make the peanut butter frosting

1. Place the sugar, peanut butter, butter and vanilla in an electric mixer.

2. Beat for 6 minutes or until light and fluffy.

3. Add the cream and beat for a further 2 minutes.

4. Spread half the cookies with the peanut butter frosting and sandwich with the remaining cookies.