

Peanut Butter Chocolate Chip Cookies

*(adapted from a recipe in the
[Mrs Field's Best Ever Cookie Book!](#))*



- 300g (2 cups) plain (AP) flour
- ½ teaspoon bicarbonate of soda (baking soda), sifted
- ¼ teaspoon fine sea salt
- 265g (1¼ cups, packed) brown sugar
- 275 (1¼ cups) white sugar
- 250g (1 cup) unsalted butter, cold, cut into cubes
- 3 large (59g) eggs
- 275g (1 cup) creamy peanut butter
- 2 teaspoons vanilla extract
- 360g (2 cups) dark chocolate chips - I used 240g of Callebaut 811 54% and 120g of Callebaut 44% baking sticks, broken up.

1. In a medium bowl, whisk together the flour, salt and sifted bicarb of soda. Add the chocolate chips and stir to combine.

2. In a large mixing bowl, beat together the butter and sugars to form a grainy paste. Add the eggs, peanut butter and vanilla and mix again until just combined and no streaks remain - do not overwork the mixture.

3. Add the flour and chocolate mixture and mix on low until just combined. Scrape off the beaters, cover the bowl and refrigerate for at least an hour. Preheat oven to 150C (300F) with fan.

5. Scoop large tablespoons of mix onto a large tray lined with parchment paper, leaving about 4cm (1½") between each cookie (I use an icecream scoop). Gently flatten cookies slightly and press a cross hatch onto the top of each with the tines of a wet fork.

6. Bake for 18 to 22 minutes or until the cookies are lightly browned. Allow to cool on a flat surface or wire rack. Eat with abandon or freeze some for later - they're the perfect cookie to pull out for an after school snack!

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