Peanut butter chocolate chunk cookies

NIBBLEDISH CONTRIBUTOR

Ingredients

- 125g butter, softened

- 1 cup crunchy peanut butter

- 1 cup brown sugar (packed)

- 1 egg

- 1 1/2 cup flour

- 1 tsp baking powder

- 250g quality dark chocolate, chopped into small chunks

Instructions

My cookies are usually hard and crunchy, so here's an attempt at making them a little lighter by:

1. *properly creaming the butter and peanut butter*

2. *double-sifting the flour*

3. *folding rather than beating in the flour*

4. *quickly rolling the dough into balls.*

And gosh-darnit if these little beauties didn't just melt in my mouth. The only other things I'm beating are my partner's hands as he keeps reaching towards the window sill to snarfle another handful.

Method

Beat butter and peanut butter till creamy.

Add brown sugar and beat till creamy.

Sift flour and baking powder in a separate bowl.

Sift flour again into the peanut butter mixture.

Fold flour in with a wooden spoon until just combined.

Add chocolate chunks and mix till combined.

Line baking trays with baking paper.

Preheat oven to 180 deg celsius

Roll cookie dough into small 1 tsp balls and arrange on baking trays with 1 cm between each ball.

Press each dough ball lightly with the back of a fork.

Bake for 15 min or till the cookies turn a light golden brown.

Let cookies cool in their trays before transferring to a cooling rack (they're very brittle when hot).

Makes about 90 small cookies, not counting the ones we ate along the way *burp*