



**Miele**

# Milk chocolate and peanut cookies

By Miele

**15 minutes**

Preparation time

**12 minutes**

Cooking time

**Makes 15**

Serves

## INGREDIENTS

200g peanut butter, crunchy  
125g butter, cubed, room temperature  
175g brown sugar  
2 tsp vanilla extract  
1 egg  
100g plain flour  
1 tsp baking soda  
100g oats, rolled  
125g peanuts, roasted  
225g milk chocolate, roughly chopped

## METHOD

1. Add peanut butter, butter, brown sugar, vanilla and egg to a bowl of a freestanding mixer with a paddle attachment. Beat on medium speed until creamed.
2. Sift flour and baking soda into a bowl and add to the freestanding mixer bowl, mix for 30 seconds.
3. Add the oats, peanuts and milk chocolate. Mix for 1 minute, or until lightly combined.
4. Roll into balls of 70g and place 8 onto each baking tray. Press down to 1cm thickness.
5. Preheat oven on Fan Plus at 160°C.
6. Place cookies on shelf positions 2 and 4 and bake for 12 minutes.
7. Remove from the oven and allow to cool before removing from the trays.