



## Peanut Butter Cookies Recipe

Ingredients	Preparation
<ul style="list-style-type: none"><li>• 2 1/2 cups (300 g) of flour</li><li>• 1 tablespoon of baking soda</li><li>• 1/2 teaspoon of baking powder (yeast)</li><li>• 1 pinch of nutmeg</li><li>• 1 cup (240 g) of butter</li><li>• 1 cup (250 ml) of peanut butter</li><li>• 1 cup (180 g) of brown sugar</li><li>• 3/4 cup (150 g) of sugar</li><li>• 2 eggs (large)</li><li>• 1/4 teaspoon of salt</li></ul> <p>1/2 cup (100 g) of sugar to coat your cookies</p>	<p>Source : <a href="http://nutshealth.com">nutshealth.com</a></p> <ul style="list-style-type: none"><li>• Preheat the oven to 350 F.</li><li>• Stir in the butter and the peanut butter with sugar.</li><li>• Add in brown sugar and mix.</li><li>• Add eggs one by one and mix well until homogeneous consistency.</li><li>• Add the other ingredients and mix to preserve a homogeneous paste.</li><li>• Roll in the hands of the pellets of paste and roll them in the sugar reserved to coat them well.</li><li>• Lay on the cooking sheet the coated pellets and crush them using a fork, in the thickness of the finger.</li><li>• Cook approximately for 12 minutes on the top grill.</li></ul> <p>Let cookies rest 5 to 10 minutes on the cooking sheet before putting them to cool on a grill.</p>

