

## Peanut Butter Stuffed Chocolate Chip Cookies

Makes 10 large cookies

### Ingredients

185 grams (3/4 cup) smooth peanut butter

2 tablespoons icing or powdered sugar

115 grams (1 stick or 1/2 cup) unsalted butter, room temperature

90 grams (1/2 cup) brown sugar

100 grams (1/2 cup) caster sugar

1 teaspoon vanilla extract

1 large egg, room temperature

245 grams (1 and 3/4 cups) plain flour

1/2 teaspoon baking soda

75 grams (1/2 cup) milk or dark chocolate chips, plus extra for decorating

Preheat the oven to 180 C (360 F). Line two baking trays with baking paper. In a small bowl, mix the peanut butter and icing sugar together. Then place the peanut butter in the freezer.

In a large mixing bowl, add the butter and sugars and beat using an electric beater for a minute or two until smooth and creamy. Add the egg and the vanilla and beat until combined, scrapping down the sides. Add the sifted flour, baking soda and stir using a wooden spoon. Then add the chocolate chips into the cookie dough.

Get the peanut butter out from the freezer. Grab a tablespoon of cookie dough, divide it into two pieces, flatten one side and place a teaspoon on top, then cover with the other piece so all the peanut butter is concealed. Roll into a ball and pop onto your prepared trays, leaving room for the cookie to flatten out. Repeat until you've used all the cookie dough.

Place in oven for 10 minutes or until golden brown on the edges. Pop a few extra chocolate chips on top. Then leave to cool for 5-10 minutes before transferring to a wire rack to cool completely.