

Peanut Butter Cookies

Makes about 30 cookies (7 cm Ø)

Ingredients

- 200g spelt flour type 630 or wheat flour type 550
- 1tsp baking powder
- ¾tsp baking soda
- 1 ¼tsp cinnamon
- ½tsp salt
- 200g spelt or oat flakes, coarse or fine
- 100ml rapeseed oil
- 150g peanut butter
- 120g sugar
- 80g firmly packed dark brown sugar
- 100ml rice milk, soya milk or soya rice milk
- 4tsp ground flax seeds
- ½tsp bourbon vanilla powder or 1 sachet bourbon vanilla sugar
- 100g peanuts, roasted and salted
- plant-based margarine

Method

- In a bowl combine flour, baking powder, baking soda, cinnamon, salt and spelt or oat flakes with a spoon.
- In a large bowl whisk together oil, peanut butter, sugar, brown sugar, soya (rice) milk, flax seeds, and vanilla until smooth. Using a wooden spoon or your hands, add half of the first mixture and mix well. Then add the other half and mix well too.
- Peel the peanuts and chop them roughly.
- Preheat the oven to 180 °C (upper and lower heat). Line three baking sheets with parchment paper and lightly grease them with margarine.
- Form the mixture into about 30 balls. Flatten down the balls on the parchment paper with moistened hands. Press the peanuts into the mixture. Leave about 5cm between the cookies.
- Bake cookies for about 15 minutes until the edges just start to brown. Take the baking sheets out of the oven and put the cookies on a wire rack so they can finish cooling.

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