



PREP: 20 min  
COOK: 10 min  
SERVES: 24-30

## Dark Chocolate Peanut Butter Cookies

Is there a more heavenly flavour combination than dark chocolate and peanut butter? A touch of Glamour & Sparkle sprinkles make these cookies extra special!

### Ingredients

#### Cookies

1 cup smooth peanut butter  
120g butter, softened  
1/4 cup (55g) caster sugar  
3/4 cup (120g) brown sugar, firmly packed  
1 large egg  
2 tsp Queen Vanilla Bean Paste  
1 1/2 cups (225g) plain flour  
1 tsp bicarbonate soda  
1/4 tsp salt

#### Ganache

200g dark chocolate, chopped

### Method - Cookies

#### STEP 1

Preheat oven to 170C (fan forced). Line a baking tray with baking paper.

#### STEP 2

In the bowl of a stand mixer fitted with the paddle attachment, combine peanut butter, butter and sugar until soft and creamy. Add egg and Vanilla Bean Paste and mix to combine.

#### STEP 3

In a separate bowl, whisk together flour, baking soda and salt. With the mixer on low, slowly add dry ingredients until combined.

#### STEP 4

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## Ingredients

150ml cream

Queen Glamour & Sparkle Sprinkles

## Method - Cookies

Roll dough into 2cm balls and place prepared baking tray. Gently press down with finger tips. Bake for 8-10 minutes or as soon as tops begin to slightly crack. Allow to cool on tray for 5 minutes before transferring to a wire rack to cool completely.

## Method - Ganache

### STEP 1

Place chocolate in a heat proof bowl. Set aside. Gently heat cream in a small saucepan to a simmer. Pour over chocolate and allow to sit for 4 minutes before stirring until smooth. Place in refrigerator for 20-30 minutes until spreadable.

### STEP 2

Spread onto cookies and top with Glamour & Sparkle.

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