

Peanut butter and chunky chocolate cookies

150g soft brown sugar
80g butter
4 tbsp crunchy peanut butter
1 egg
1 tsp vanilla essence
155g plain flour
1 tsp baking powder
100g good quality chocolate, smashed up

Preheat the oven to 180°C. Line two baking trays with greaseproof. Beat the sugar, butter and peanut butter together with an electric whisk until its creamy.

Add the vanilla and egg. Sift together the flour and baking powder, fold into the mixture and then fold in the chocolate bits.

Take heaped teaspoons of dough and roll into balls with your hands. Flatten them slightly and arrange on the trays, leaving some room for spreading.

Bake for 10-12 minutes, until golden. The cookies remain soft until the cool. Cool on a wire rack and then store in an airtight container.

Try sandwiching a dollop of peanut butter chocolate vanilla ice cream between a couple of the cookies.