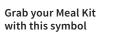


# Chocolate Dipped Peanut Cookies with White Chocolate Chips







**Roasted Peanuts** 

Brown Sugar



**Basic Sponge** Mix

White Chocolate Chips



Milk Chocolate Chips

Pantry items Butter, Egg, Vegetable Oil



Hands-on: 20 mins Ready in: 50 mins

Is there anything better than a freshly baked cookie? This mix of white chocolate chips and peanuts comes together to make a hard to resist treat. With the addition of a chocolate dip, we suggest you get ready to fight over the last one!

### Before you start

Remember to wash your hands for 20 seconds before you get cooking.

# You will need

 $\mathsf{Small}\ \mathsf{saucepan}\cdot\mathsf{Two}\ \mathsf{oven}\ \mathsf{trays}\ \mathsf{lined}\ \mathsf{with}\ \mathsf{baking}\ \mathsf{paper}$ 

# Ingredients

|                       | 15-20 Cookies   |
|-----------------------|-----------------|
| butter*               | 100g            |
| roasted peanuts       | 1 large packet  |
| brown sugar           | 1 medium packet |
| egg*                  | 1               |
| basic sponge mix      | 1 medium packet |
| white chocolate chips | 1 medium packet |
| milk chocolate chips  | 1 medium packet |
| vegetable oil*        | 2 tbs           |
|                       |                 |

\*Pantry Items

## Nutrition

| Avg Qty          | Per Serving     | Per 100g        |
|------------------|-----------------|-----------------|
| Energy (kJ)      | 1080kJ (258Cal) | 1910kJ (456Cal) |
| Protein (g)      | 2.8g            | 4.9g            |
| Fat, total (g)   | 13.4g           | 23.7g           |
| - saturated (g)  | 7.9g            | 14.0g           |
| Carbohydrate (g) | 31.3g           | 55.2g           |
| - sugars (g)     | 27.2g           | 48.1g           |
| Sodium (mg)      | 111mg           | 196mg           |

The quantities provided above are averages only. \*Nutritional information is based on 17 cookies. 1 cookie = 1 serve.

#### Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



# Get prepped

Preheat the oven to **180°C/160°C fan-forced**. Measure out 100g **butter**. Roughly chop the **roasted peanuts**.

TIP: Measure out your ingredients before you start to speed up your baking time!



#### Brown the butter

In a small saucepan, melt the **butter** over a medium-high heat, until beginning to brown, **2-3 minutes**. Set aside until cooled slightly, **5 minutes**.



# Make the cookie dough

In a large bowl, mix the browned **butter** and **brown sugar** with a wooden spoon until well combined. Add the **egg** and mix until smooth. Stir in the **basic sponge mix** to form a thick dough. Add the **white chocolate chips** and 1/2 the chopped **peanuts** and stir until combined. Refrigerate the dough for **10 minutes**.

**TIP:** *Refrigerating the dough helps the cookies spread less when baking.* 



#### Bake the cookies

Roll tablespoonfuls of **cookie dough** into balls. You should get 15-20 cookies. Place the balls on two lined oven trays, allowing room for spreading. Bake for **14-16 minutes** or until golden. Allow the **cookies** to cool on the tray for **5 minutes**. Transfer to a wire rack to cool completely.



#### Melt the chocolate

When the cookies have cooled, place the **milk chocolate chips** and **vegetable oil** in a medium heatproof bowl. Microwave in **20 second** bursts, stirring each time, until melted and smooth. Dip the cookies halfway into the melted **chocolate** and carefully place on a lined tray. Sprinkle the melted **chocolate** with the remaining **peanuts** and refrigerate until set, **20 minutes**.

**TIP:** Melting chocolate in 20 second bursts stops the chocolate from burning.



Serve up Transfer the cookies to a plate or board to serve.

**TIP:** Store any leftover cookies in an airtight container for up to 2-3 days!

Enjoy!

# Rate your recipe

