QimiQ

PEANUT BUTTER COOKIES



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Baked goods remain moist for longer
- Quick and easy preparation





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Tips

Sprinkle with salted peanuts before baking.

INGREDIENTS FOR 20 SERVINGS

125 g	QimiQ Cream Base
150 g	Sugar
150 g	Butter, melted
70 g	Honey
200 g	Peanut butter
0.5 package	Baking powder
160 g	Flour

METHOD

- 1. Mix the QimiQ Sauce Base together with the sugar, melted butter, honey and peanut butter
- Add the flour and baking powder and knead well.
- 3. Place the mixture onto a cling film and form to a roll. Allow to chill for approx. 2
- 4. Preheat the oven to 160 °C (conventional oven).
- 5. Cut the chilled cookie mixture into slices and place onto a baking tray lined with baking paper. Bake in the preheated oven for approx. 12-15 minutes.