Cookies

Recipe by V-ZUG Ltd.

Preparation	30 Mins
Cooking time	15 Mins
Piece	12
Appliance	CombairSteamer V2000 from 2021

with chocolate and peanuts

Cookies

60 g butter, soft

75 g cane sugar

1 egg

1 knife tip of vanilla seeds

2 tbsp peanut butter

100 g white flour

1 tsp baking powder

1 tbsp cocoa powder

100 g dark chocolate, chopped

50 g salted peanuts, chopped

Cookies

In a mixing bowl, cream the butter and sugar with a whisk until the mixture is pale in colour. Mix in the egg, vanilla and peanut butter.

Mix the flour, cocoa powder and baking powder together and stir into the mixture to form a soft dough. Incorporate the chocolate and peanuts into the dough.

Shape the dough into 12 evenly sized balls. Place on a lined baking tray, spacing them out well, and press down lightly to flatten.

Baking

Preheat the cooking space to 160 °C using the hot air mode.

Bake the cookies in the middle shelf position for 15 minutes.

After baking, allow the cookies to cool on a wire rack.

Cooking steps

(Pre-)heat cooking space to 160 °C with Hot air

Preheating finished. Put the food in.

Hot air 160 °C for 15 Mins

Tips

Using an ice cream scoop is a quick and easy way to make the balls of dough.

Accessories

Baking tray

Additional information

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