

# Chocolate Peanut Butter Cookies

## Ingredients

250 grams flour  
1 teaspoon baking powder  
145 grams caster sugar  
75 grams unsalted butter, melted  
2 tablespoons fresh lime juice  
1 teaspoon vanilla extract  
2 pieces limes for fresh lime zest  
2 tablespoons peanut butter  
1 egg, lightly beaten  
150 grams white chocolate chips  
1 egg yolk

## Method

1. Preheat the oven to 170 C. Lightly grease and flour two baking trays.
2. Sift together the flour and baking powder and stir in the sugar.
3. Whisk together the butter, peanut butter, lime juice, zest, vanilla extract, egg and egg yolk.
4. Add the butter mixture to the flour mixture and stir until a firm dough forms.
5. Take tablespoons of the dough and roll into balls and then into round cookies.
6. Place them onto the baking trays and bake for 10 minutes or until firm.
7. Cool for 5 minutes and then place onto a wire rack to cool completely.
8. Melt the chocolate in a water bath and drizzle over cooled cookies. Leave to set.