

Peanut Butter Stuffed Chocolate Cookies

**Green
house**
Your Solution For BARESCA



Preparation Time : 40 minutes

Baking Time : 15 minutes

Makes around 33 pcs cookies

Directions:

Chocolate Cookies

1. Preheat oven to 180°C. Beat unsalted butter, peanut butter, brown sugar and salt till creamy.
2. Mix the egg with ***GH Chocolate Emulco*** and gradually add in the egg mixture to the butter and beat till well combined.
3. Add in the baking soda and cake flour mix well. Keep in chiller for awhile.
4. After chilling, scoop the cookies mix into 10gm per each.

Peanut Filling

1. Mix the peanut butter and icing sugar together.
2. Scoop the peanut butter filling into 5gm per each. Keep in chiller.
3. Roll it into ball. Use the cookies mix to cover the filling, and then roll into ball again.
4. Place the cookies dough on the prepared tray. Use a spoon to flatten the cookies ball.
5. Bake at 180°C for 15 minutes.

Chocolate Cookies

Unsalted Butter	58 g
Peanut Butter	29 g
Brown Sugar	100 g
Salt	2 g
Eggs	40 g
Baking Soda	2 g
Cake Flour	105 g
GH Chocolate Emulco	7 g

Peanut Butter Filling

Peanut Butter	75 g
Icing Sugar	75 g

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