



Spicy Peanut Butter Cookies

(makes about 20)



Ingredients

- 1 cup crunchy peanut butter
- ½ cup white caster sugar
- ½ cup firmly packed brown sugar
- 1 egg
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- Sea salt flakes for sprinkling

Method

1. Preheat oven to 180C (fan forced) and line two large baking trays with baking paper.
2. Place all the ingredients in the bowl of your stand mixer and beat on a medium speed for one minute or until the ingredients have combined.
3. Roll 1 tablespoon of cookie dough into balls and place on the oven tray. Repeat until you have used all the dough making sure to leave about an inch of clear space around each ball. Gently flatten the top of each ball with a fork (enough to see the fork marks on the top) before sprinkling the tops with a few sea salt flakes.
4. Pop the trays into the oven for 10 minutes or until the cookies are lightly browned and cooked through. Place the trays on a wire rack and allow the cookies to completely cool on the trays before placing them in an airtight container. Although they are soft when taken out of the oven, they will crisp up as they cool on the tray.