Choc Chunk Peanut Butter Cookies

EASY • 30 MINS

Made with honey instead of sugar, these one-bowl, flourless cookies are great to make with kids and fill up the cookie jar. You can add extra peanuts, dip them in chocolate or make them choc-free – there options are endless for this staple recipe.



SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	15 mins	12 mins	12

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Ingredients

- 250 (1 cup) thick-style peanut butter
- 180g (½ cup) Capilano Pure Honey
- 1 egg
- 1 cup rolled oats
- ½ tsp bicarb soda
- 1 tsp vanilla bean paste
- 100g milk or dark cooking chocolate chunks

Used in this recipe



Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and hand harvested by their beekeepers, our signature blend of eucalypt and ground flora honey is the taste of Australia.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

Method

1. Preheat oven to 160°C (fan forced). Line two cookie trays with baking paper.

2. Place oats in a food processor and pulse until a fine flour is formed.

3. In a large bowl, combine peanut butter, honey, eggs, vanilla and choc chunks. Mix well with a spoon, then add in oats and bicarb soda, mix well to combine. Chill mixture for 30 minutes to firm up.

4. Roll tablespoons of dough and place onto cookie sheet, 5cm apart. Use the back of a fork to make a cross hatch on top to flatten slightly. Transfer sheets to the fridge to chill for an additional 20-30 minutes.

5. Bake for 10-12 minutes until lightly golden. Cookies will be soft, allow to cool on trays to firm up slightly, then transfer to a cooling rack to cool completely.

6. Store in an airtight container at room temperature for up to 5 days.

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