

Peanut Cookies



MAKES



PREP TIME



COOK TIME



EASY



CREAMING
BEATER



BAKING
TRAY

INGREDIENTS:

- 150g soft margarine
- 150g caster sugar
- 4 tablespoons peanut butter
- 150g chopped peanuts
- 180g plain flour
- Sugar-coated chocolate sweets, chocolate drops and strawberry laces for decoration

METHOD:

- Switch on the oven to 190°, 375°, gas mark 5. Grease a baking tray.
- Put margarine and sugar in the mixer bowl and mix with the creaming beater until very soft and fluffy.
- Add peanut butter, peanuts and flour. Mix well together.
- Roll into a sausage shape on a floured board and cut into 12 cookies. Mum or dad will help you do this.
- Make mouse ears using a small piece of cookie dough, add two chocolate drops for eyes, a sugar-coated chocolate sweet for a nose and a strawberry lace for a tail.
- Place in the oven for about 10-15 minutes. The oven will be very hot so get mum or dad to tell you when the cookies are ready.