Peanut Cookie

Cuisine: **Other**
Food category: **Pastry**

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Company: **Retigo**

Program steps

Preheating: 170 °C

1	Hot air	100 %	Termination by time	00:15 hh:mm	170 °C	100 %	
2	Hot air	100 %	Termination by time	00:30 hh:mm	180 °C	100 %	

Ingredients - number of portions - 16

Name	Value	Unit
butter soft	160	g
peanut butter	270	g
powdered sugar	135	g
Vergeoise	135	g
chicken eggs	2	pcs
salt	2	g
baking powder	5	g
All purpose flour	250	g
Peanuts	45	g

Nutrition and allergens

Allergens: 3, 7, Gluten, Peanuts
Minerals: Ca, Co, Cr, Cu, F, Fe, I, Iron, K, Magnesium, Mg, Mn, Na, P, Phosphorus, Potassium, Se, Zinc, Zn
Vitamins: A, B, C, D, E, Folate, K, Kyselina listová, Niacin, Thiamin, Vitamin E

Nutritional value of one portion	Value
Energy	311.3 kJ
Carbohydrate	32.2 g
Fat	18.3 g
Protein	6.6 g
Water	2.5 g

Directions

In the bowl of a food processor, mix the peanut butter, butter, and sugar until smooth and well combined. Add the eggs one at a time, mixing well after each addition.

In another bowl, mix the flour, baking powder, salt, and chopped peanuts. Incorporate this dry mixture into the butter preparation, then work until the dough is homogeneous.

Shape the dough into a cylinder with a diameter of 9 cm, wrap in plastic wrap, and refrigerate for at least 2 hours.

Slice the cylinder into 16 pieces and bake until the cookies are golden and slightly cracked on the surface.