

Salt and Serenity

Honey Roasted Peanut Butter Cookies

Makes 30 cookies

For dipping cookies:

1 egg
1 tablespoon water
5 ounces Honey Roasted Peanuts, finely chopped

For cookie dough:

1 cup peanut butter (creamy or chunky)
1 cup sugar
1 large egg
1 teaspoon baking soda
1 teaspoon Maldon Sea Salt (or other flaky sea salt)

4 ounces White Chocolate, coarsely chopped, into small pieces, approximately ½ inch in size.

1. In a small bowl, combine egg and water and beat lightly. Set aside.
2. Finely chop honey roasted peanuts. Place in a medium sized bowl and set aside.
3. Preheat oven to 350°F. and line baking sheets with parchment paper.
4. With an electric mixer beat together peanut butter and sugar until combined well. In a small bowl lightly beat egg and add to peanut butter mixture. Add baking soda and salt and mix until well combined.
5. Roll level tablespoons of dough into balls and dip into egg and water mixture and then coat ball in finely chopped honey roasted peanuts. You may have to press the nuts onto the dough to get them to stick.
6. Arrange about 2 inches apart on baking sheets. With tines of a fork flatten balls slightly.
7. Bake cookies in batches in middle of oven until puffed and pale golden, about 8-9 minutes.
8. As soon as cookies come out of the oven, press a small nugget of white chocolate into the top of each cookie.
9. Allow cookies to cool completely baking sheets. Cookies may be kept in an airtight container at room temperature 5 days, or frozen for up to 3 weeks.

