



# Chocolate Dipped Peanut Cookies

with White Chocolate Chips

Grab your Meal Kit with this symbol



Roasted Peanuts



Brown Sugar



Basic Sponge Mix



White Chocolate Chips



Milk Chocolate Chips

 Hands-on: 20 mins  
Ready in: 50 mins

Is there anything better than a freshly baked cookie? This mix of white chocolate chips and peanuts comes together to make a hard to resist treat. With the addition of a chocolate dip, we suggest you get ready to fight over the last one!

## Pantry items

Butter, Egg, Vegetable Oil

## Before you start

Remember to wash your hands for 20 seconds before you get cooking.

## You will need

Small saucepan · Two oven trays lined with baking paper

## Ingredients

	15-20 Cookies
butter*	100g
roasted peanuts	1 large packet
brown sugar	1 medium packet
egg*	1
basic sponge mix	1 medium packet
white chocolate chips	1 medium packet
milk chocolate chips	1 medium packet
vegetable oil*	2 tbs

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1080kJ (258Cal)	1910kJ (456Cal)
Protein (g)	2.8g	4.9g
Fat, total (g)	13.4g	23.7g
- saturated (g)	7.9g	14.0g
Carbohydrate (g)	31.3g	55.2g
- sugars (g)	27.2g	48.1g
Sodium (mg)	111mg	196mg

The quantities provided above are averages only.

\*Nutritional information is based on 17 cookies.

1 cookie = 1 serve.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Get prepped

Preheat the oven to **180°C/160°C fan-forced**. Measure out 100g **butter**. Roughly chop the **roasted peanuts**.

**TIP:** Measure out your ingredients before you start to speed up your baking time!



## Brown the butter

In a small saucepan, melt the **butter** over a medium-high heat, until beginning to brown, **2-3 minutes**. Set aside until cooled slightly, **5 minutes**.



## Make the cookie dough

In a large bowl, mix the browned **butter** and **brown sugar** with a wooden spoon until well combined. Add the **egg** and mix until smooth. Stir in the **basic sponge mix** to form a thick dough. Add the **white chocolate chips** and 1/2 the chopped **peanuts** and stir until combined. Refrigerate the dough for **10 minutes**.

**TIP:** Refrigerating the dough helps the cookies spread less when baking.



## Bake the cookies

Roll tablespoonfuls of **cookie dough** into balls. You should get 15-20 cookies. Place the balls on two lined oven trays, allowing room for spreading. Bake for **14-16 minutes** or until golden. Allow the **cookies** to cool on the tray for **5 minutes**. Transfer to a wire rack to cool completely.



## Melt the chocolate

When the cookies have cooled, place the **milk chocolate chips** and **vegetable oil** in a medium heatproof bowl. Microwave in **20 second** bursts, stirring each time, until melted and smooth. Dip the cookies halfway into the melted **chocolate** and carefully place on a lined tray. Sprinkle the melted **chocolate** with the remaining **peanuts** and refrigerate until set, **20 minutes**.

**TIP:** Melting chocolate in 20 second bursts stops the chocolate from burning.



## Serve up

Transfer the cookies to a plate or board to serve.

**TIP:** Store any leftover cookies in an airtight container for up to 2-3 days!

## Enjoy!

