



STAPLEFORD PARK

# Flourless Easter Cookies

Try your hand at baking this Easter, with these quick and easy flourless Easter cookies.

## Ingredients:

130g smooth peanut butter  
100g sugar (white or brown)  
1 large egg  
½ teaspoon baking soda  
¼ teaspoon salt  
100g crushed milk chocolate  
20g smarties/crushed mini eggs

Makes: 12 biscuits

## Baking Tip

When cooling on the wire rack, add extra smarties/mini eggs on top for further decoration.

1) Preheat oven to 170°C.

2) Combine the smooth peanut butter, sugar, egg, baking soda and salt with a wooden spoon.

3) Stir in crushed chocolate.

4) Line a baking tray with greaseproof paper.

5) Take a tablespoon of dough, roll it into a ball and place on the baking tray. Make sure they are at least two inches apart.

6) Bake for 10 - 14 minutes or until puffed and lightly browned.

7) Let cool for 5 minutes, before transferring to a wire rack to cool for a further 20 minutes.