

Chocolate Nougat Peanut Butter Cookies



Please allow 20 minutes cooling time for prep and 2 hours chilling time after baking.

Recipe supplied by Sally Williams.

Ingredients

2 cups all-purpose flour

6 tbsp unsweetened, sifted, cocoa powder

2 1/2 tsp instant coffee granules

1 tsp baking soda

1 1/2 tsp cornstarch

1/2 tsp salt

170 grams unsalted butter very soft but not melted

1 cup + 2 tbsp light brown muscovado sugar (use brown sugar if you can't find muscovado sugar)

1 large egg

1 egg yolk

2 tsp vanilla extract

10 pieces Sally Williams almond nougat, chopped or roughly torn into small chunks

1/2 cup good quality chocolate chips

Method:

1. Mix the flour, cocoa powder, coffee granules, baking soda, cornstarch and salt in a bowl and set aside.
2. In a different bowl, beat the butter and sugar until thoroughly combined.
3. Add the egg, egg yolk and vanilla extract and whisk again until combined.
4. Add the flour mixture and mix together using a wooden spoon.
5. Finally pour in your nougat pieces and chocolate chips.
6. Mix everything together so you get an even distribution of nougat and chocolate chips.
7. Then place some plastic wrap over the bowl and place in the refrigerator for at least 2 hours (and up to 2 days).
8. When you're ready to bake the cookies, pre-heat the oven to 160°C.