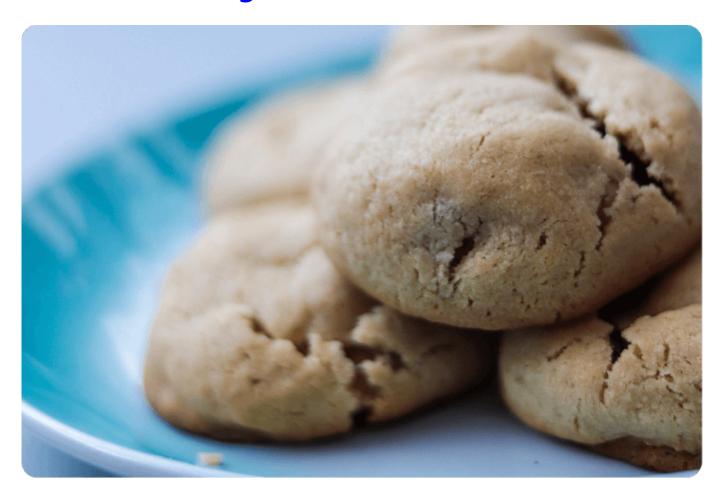
## **Chocolate Nougat Peanut Butter Cookies**



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.