



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	2 packets
brown sugar	1 packet
egg*	1
basic sponge mix	1 packet
white chocolate chips	1 medium packet
milk chocolate chips	1 medium packet
vegetable oil*	1 tbs

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1090kJ (259Cal)	1910kJ (457Cal)
Protein (g)	4.1g	7.2g
Fat, total (g)	12.3g	21.7g
- saturated (g)	7.0g	12.3g
Carbohydrate (g)	32.4g	57.2g
- sugars (g)	22.3g	39.4g
Sodium (mg)	191mg	337mg

The quantities provided above are averages only.

*Nutritional information is based on 15 cookies.

1 cookie = 1 serve.

Allergens

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

Visit hellofresh.co.nz/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 prep time!



Bake the cookies

Roll tablespoonfuls of **cookie dough** into balls. You should get 15-20 cookies. Place the balls on the 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.



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**.



Melt the chocolate

While the cookies are cooling, 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. When the cookies have cooled, dip 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.



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.



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!