

SESAME & PEANUT BUTTER COOKIES

INGREDIENTS (makes 40)

- 30g butter
- 1 cup (300g) peanut butter*^
- 3 Tbsp brown sugar
- 2 Tbsp caster sugar
- 2 eggs, lightly beaten (free-range organic)
- 2 tsp vanilla essence
- 3 tbsp sesame seeds
- $\frac{2}{3}$ cup (95g) cornflour
- $1\frac{1}{4}$ cups (125g) buckwheat flour^
- $\frac{1}{2}$ tsp bi-carb soda



METHOD

1. Pre-heat oven to 180°C; grease/line 2 baking trays
2. In a mixing bowl, cream butter, peanut butter & sugars with electric beaters. Add eggs, vanilla & sesame seeds; beat well
3. Sift flours & bi-carb soda, add to peanut butter mixture & mix until well combined
4. Shape heaped dessertspoon amounts into balls, and flatten on the tray to ~1cm thick. Cookies won't spread so there is no need to leave lots of room between them.
5. Bake for 10-12 minutes, or until golden.
6. Cool & eat!

*Sanitarium 100% Peanuts smooth peanut butter

^Healthfood section of the supermarket