PEANUT BUTTER COOKIES

INGREDIENTS

3 cups cake flour
1 cup sugar
1½ tsp. baking soda
1 tsp. baking powder
½ tsp. salt
¼ cup coconut oil or vegetable shortening
4 tbsp. unsalted butter, at room temperature
1 cup creamy peanut butter
1 cup honey
2 large eggs
Sugar, for rolling the cookies

DIRECTIONS

In a medium mixing bowl, combine the flour, sugar, baking soda, baking powder and salt; whisk together and set aside. In the bowl of a stand mixer fitted with the paddle attachment, cream together the shortening, butter, peanut butter and honey. Mix in the eggs one at a time, beating well after each addition. With the mixer on low speed, add the dry ingredients to the peanut butter mixture and beat just until incorporated.

Preheat the oven to 175˚C. Roll the dough into 3cm balls, and roll each dough ball in the sugar. Place the dough balls on an ungreased baking sheet, a couple inches apart. Bake for 10-15 minutes, or until slightly puffed and golden. Remove from the oven and let cool on the baking sheet for 5-10 minutes before transferring to a wire cooling rack to cool completely. Repeat with the remaining dough or freeze the balls to bake off when the craving hits. Store in an airtight container.