



**JANE DEVONSHIRE'S**

**PEANUT BUTTER AND CHOC CHIP COOKIES**

**Prep time** 15 minutes **Cooking time** 20 minutes

These cookies are a delicious treat and a great idea for when gluten free flour isn't available.

## Ingredients

150g castor sugar  
150g crunchy peanut butter  
1 large egg  
50g chocolate chips\*

## Method

1. Preheat the oven to 180°C/160°C Fan/350°F/gas mark 4.
2. Line a baking tray with grease proof paper.
3. Whisk the egg and sugar together in a large bowl, until light and fluffy.
4. Add the peanut butter and whisk until combined.
5. Add in the chocolate chips and whisk until evenly distributed throughout the mixture.
6. Use a desert spoon to portion equal spoonfuls of mixture onto the baking tray, spacing the cookies as far apart as possible to allow them to spread as they cook.
7. Place in the oven for 20 minutes, until the cookies turn golden and are just starting to brown at the edges.
8. Take the cookies out of the oven and leave to cool.

\*Please check our online Food and Drink Information for suitable products

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## Jane's tip:

"Enjoy these cookies warm with a glass of cold milk!"



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