

RAISIN & PEANUT COOKIES

125g unsalted butter, softened
150g light muscovado sugar
1 egg
150g plain flour
2 tsp baking powder
125g crunchy peanut butter
17g Crazy Jack Raisins

1. Preheat the oven to gas mark 5, 190oC, 375oF. Grease two baking sheets.
2. Beat together all the ingredients except the raisins. When well blended stir in the raisins.
3. Roll heaped teaspoonfuls of the mixture into balls and place on the baking sheets, not too close together, and bake for 15-20 minutes. Cool for 1 minute before transferring to a wire rack to firm up