

# Syabira Yusoff's Wealthy Oat and Peanut Butter Cookies

This cookie is rich in fibre and protein, yet not overly sweet. It boasts a crisp exterior while maintaining a soft, decadent interior, imparting a sense of luxury.

## Ingredients

**Servings: 18 love cookies**

50g unsalted butter (room temperature)

50g granulated sugar

50g crunchy peanut butter

75g brown sugar

1 large eggs

$\frac{3}{4}$  tsp salt

95g plain flour

$\frac{1}{3}$  tsp baking powder

150g oats

100 g semisweet chocolate

100 g white chocolate for decoration



## Method

1. Begin by preheating your fan-assisted oven to 170°C (340°F).
2. In a stand mixer fitted with the paddle attachment, start by creaming together the butter, peanut butter, granulated sugar, and brown sugar. Once they are well combined, add in the large egg.
3. To give your cookies a lovely red hue, incorporate either beetroot powder or red food colouring into the mixture.
4. Crank up the mixer to high speed and beat until the mixture becomes light and fluffy. Then, gradually add in the flour and baking powder until they are just combined.
5. Now, it's time to introduce the oats and semisweet chocolate. Mix these in until they are just evenly distributed throughout the dough.
6. Scoop out about a tablespoon of dough and shape it into two raindrop-like portions. Place these side by side, with their narrow tips touching each other, forming a heart shape.
7. Pop the cookie shapes into the freezer for 15 minutes to help them firm up.
8. Once they're ready, transfer the chilled cookie onto a baking paper-lined tray and slide them into the preheated oven. Bake for 10-12 minutes or until you notice a nice brown colour forming at the bottom.
9. After removing them from the oven, let the cookies cool on wire cooling racks. If you'd like, you can add a touch of elegance by drizzling them with white chocolate for decoration.

**Enjoy your homemade heart-shaped cookies!**