



WHITE STAR

PEANUT BUTTER & CHOCOLATE COOKIE SANDWICH

Serves: 8-10 sandwiches

Preparation time: 30 minutes

Cooking time: 30 minutes

CATEGORY: Dessert



Ingredients

Biscuits:

- 250ml White Star Quick Maize Meal
- 125ml flour
- 5ml baking powder
- Pinch of salt
- 180ml smooth peanut butter
- 150g brown sugar
- 2 egg
- 60g butter, cubed and softened

Filling:

- 150g butter, cubed
- 115g icing sugar
- 30g cocoa powder
- Pinch of salt

Method

Biscuits:

1. Preheat the oven to 175C.
2. Mix the maize meal, flour, baking powder and salt together.
3. In a separate bowl, mix the peanut butter, sugar, eggs and butter together.
4. Add the peanut butter mix to the maize meal mix and combine to form a dough.
5. Roll the dough into golf-size balls, then gently press them onto a greased baking tray.
6. Bake in the oven for 12-15 minutes. Put them on a cooling rack.
7. While the biscuits cool, start making your filling.

Filling:

1. Put the butter into a mixer and beat until light and fluffy (you can also do this by hand).
2. In a separate bowl, mix the sugar, cocoa powder and salt together.
3. Once the butter is fluffy. Start adding you sugar mix, 1 heaped spoonful at a time until all incorporated.
4. Put the filling into a piping bag and pipe onto a big spoonful onto half of the biscuits. Use another biscuit to press the filling so they sandwich together.