

Vegan Peanut Butter Cookie



Dish Description / Methods:

1. Make the dough: In a large bowl, add the peanut butter and sugar and mix until creamy. Stir in the almond milk and vanilla. Next, add the flour, baking soda, and salt, mix to combine. The dough will be tough to stir, using your hands to mix it together will be easier. Preheat the oven to 180 °C.
2. Roll and flatten: Using a 1.5 tablespoon scooper, scoop out the dough and roll into balls, about 1 1/4 inch. Place the balls of dough about 2 1/2 inches apart on a baking sheet. Using the back of a fork, flatten in a crisscross pattern. Optionally, sprinkle with sugar or coarse salt.
3. Bake: Place in the oven and bake for 10 – 13 minutes (13 minutes will yield a crispier cookie that's tender inside). Let cool a few minutes, transfer cookies to wire rack and repeat with remaining dough

Allergens:

Peanuts, Tree nuts, Milk (may contain), Gluten (may contain)

This is a sample recipe. In the full version of the recipe pack costs and other calculations are included.

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Supply Chain

Ingredients

| Supplier | Supplier Code | Commodity | Unit Measurement | Quantity Used (10 Portions) |
|-------------|---------------|------------------------------------|------------------|-----------------------------|
| Bidfood MTD | 93177 | SUN-PAT SMOOTH PEANUT BUTTER | Grams | 270 |
| Bidfood MTD | 38824 | TATE & LYLE CASTER SUGAR | Each | 192 |
| Bidfood MTD | 36848 | Alpro Almond No Sugars Drink | Grams | 90 |
| Bidfood MTD | 3522 | EVERYDAY FAVOURITES GROUND ALMONDS | Grams | 120 |
| Bidfood MTD | 25595 | DR OETKER BICARBONATE OF SODA BAG | Teaspoon | 1 |
| Bidfood MTD | 4439 | EVERYDAY FAVOURITES COOKING SALT | Grams | 2 |
| Bidfood MTD | 34067 | Everyday favourites plan flour | Grames | 120 |

Nutrition per portion (68g):

| | Kcal | Carbohydrates | Sugar | Total Fat | Saturates | Protein | Fibre | Salt |
|--------------|------|---------------|-------|-----------|-----------|---------|-------|------|
| Total | 327 | 24 | 21 | 21 | 2.6 | 9.3 | 2.6 | 0.82 |
| %RNI | 16% | 9% | 23% | 30% | 13% | 19% | 10% | 14% |

Quality statement: The details in this document are accurate at the time of production on 14 December 2022. Products may change over time and updates can be found on our website at www.supplychain.nhs.uk/categories/food Please do check the latest issue of your supplier's technical information and labelling on products to confirm these details, for example allergens.

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