



Chocolate Melting Moments with Peanut Butter Ganache



DIFFICULTY: MEDIUM



PREPARATION TIME: 30
MINUTES



COOKING TIME: 15 MINUTES

Ingredients

Cookies

250g butter, softened
¾ cup icing sugar
½ cup Dutch cocoa
1 1/3 cups plain flour
1/3 cup cornflour
1 cup finely chopped unsalted peanuts

Peanut Butter Ganache

¾ cup crunchy peanut butter
120g white chocolate, chopped

Method

Preheat the oven to 160°C on [CircoTherm®](#). Line two baking trays with baking paper.

In the bowl of an electric mixer cream the butter and icing sugar until pale and creamy. Sift the cocoa, flour and cornflour and fold into the creamed mixture until well combined.

Roll the mixture into balls approximately 3cm in diameter. Roll in chopped peanuts and place onto baking trays. Using a fork, gently flatten the biscuits.

Bake on shelf positions 1 and 3 for 12 to 15 minutes or until cooked. Cool on the trays.

While the biscuits are baking make the Peanut Butter Ganache.

Combine the peanut butter and the chocolate in a small saucepan and place on induction level 1 until the chocolate melts and the peanut butter softens. Mix well and allow to cool to a spreading consistency.

Fill the biscuits with the ganache.

Notes

Opening your oven door to check your biscuits will impact how they turn out. The solution? A NEFF oven with NeffLight®.

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