Peanut Butter and Dark Chocolate Cookie

NHS Supply Chain

Ingredients

Supplier	Supplier Code	Ingredient	Unit Measurement	Quantity Used !0 Portion
Bidfood MTD	1586	EVERYDAY FAVOURITES UNSALTED BUTTER	Grams	130
Bidfood MTD	93177	SUN-PAT SMOOTH PEANUT BUTTER	Grams	210
Bidfood MTD	38824	TATE & LYLE CASTER SUGAR	Grams	160
Bidfood MTD	57982	Tate & Lyle Demerara Sugar	Grams	160
Bidfood MTD	34079	EVERYDAY FAVOURITES PLAIN FLOUR	Grams	300
Bidfood MTD	25595	DR OETKER BICARBONATE OF SODA BAG	Grams	10
Bidfood MTD	4439	EVERYDAY FAVOURITES COOKING SALT	Grams	2
Bidfood MTD	9126	EVERYDAY FAVOURITES FREE RANGE MEDIUM EGGS	Each	2
Bidfood MTD	205	CALLEBAUT DARK CHOCOLATE 811 BLOCK	Grams	200

This is a sample recipe. In the full version of the recipe pack costs and other calculations are included.
Most products are available on the NHS Supply Chain Multi-Temperature Distribution (MTD) framework,

Peanut Butter and Dark Chocolate Cookie

Method

1. In a kitchen aid with the paddle attachment mix the butter, peanut butter and sugars until creamy.
2. Add the eggs one by one while mixing continually at medium speed.
3. Add the flour bicarbonate and salt just enough to come together and finally add the chocolate chips.
4. Tip the dough into a floured surface and make it into a 25cm long roll. Freeze it.
5. Cut discs of 3cm thickness and place into a lined baking tray. Cook it at 170℃ for 10 minutes.
6. Allow to cool down.

Nutrition per portion (129g) :

	Kcal	Carbohydrates	Sugar	Total Fat	Saturates	Protein	Fibre	Salt
Total	589	68g	42g	29g	14g	11g	4.5g	1.5g

Allergens:

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

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