



Foraging for natural ingredients is not only fun but can turn out as some seriously delicious recipes. The mice of Brambly Hedge love a good forage, preserving their fruit as jams and turning their vegetables into yummy dishes. Here's one we recommend for you to try!

Peanut Butter Cookies

Ingredients

110g (4oz) of soft margarine
110g (4oz) of crunchy peanut butter
110g (4oz) of soft brown sugar
110g (4oz) of white sugar
2 x eggs
280g (10oz) of plain flour
1/2 x teaspoon of baking powder
1/2 x teaspoon bicarbonate of soda
A pinch of salt



Directions

- 1) Beat together the margarine, peanut butter, brown and white sugar. Add the eggs.
- 2) Add flour, baking powder, bicarbonate of soda and salt. Stir with fork.
- 3) If wet, add some more flour. You need a fairly dry biscuit mixture.
- 4) Flour your hands and turn the dough into balls (around the size of your walnut). Put on baking tray. Make sure you spread them out as they will grow!
- 5) Use the back of fork to flatten your dough balls into cookies (you can dip the fork in water to stop it from sticking).
- 6) Sprinkle sugar on each one.
- 7) Cook at 165C for approx 15 minutes.
- 8) Leave to cool on a wire rack before tucking in!

