

**Miele**

# Peanut butter and chocolate chip cookie cake

By Miele

**25 minutes**

Preparation time

**30 minutes**

Cooking time

**12 serves**

Serves



## INGREDIENTS

### Cookie dough

65 g butter, softened  
115 g caster sugar  
130 g brown sugar  
1 egg  
1 egg yolk  
½ tsp vanilla essence  
150 g self-raising flour  
40 g salted roasted peanuts, roughly chopped  
55 g dark chocolate chips  
75 g crunchy peanut butter  
Pinch salt flakes

### Peanut praline

200 g caster sugar  
2 tbsp (40 ml) water  
80 g salted roasted peanuts, roughly chopped

### Chocolate sauce

75 g dark chocolate chips  
100 ml cream

## METHOD

### Cookie dough

1. Preheat the oven on Moisture Plus with Fan Plus at 150°C, with 1 manual burst of steam. Place a baking and roasting rack on shelf position 2.
2. Grease and line the base of a 24 cm loose bottom tart tin with baking paper.
3. In a bowl of a freestanding mixer with paddle attachment, add the butter, caster sugar and brown sugar. Mix for 3 minutes on medium speed until combined.
4. Add the eggs and vanilla, mix until light and fluffy.
5. Gently fold in the flour, peanuts and chocolate chips.
6. Stir through the peanut butter.
7. Evenly spread the dough into the tart tin. Sprinkle some of the salt flakes.
8. Place into the oven on the baking and roasting rack. Bake for 30 minutes, releasing the burst of steam immediately.
9. Remove from the oven and allow to cool in the tin for 10 minutes.

### Peanut praline

1. Line a baking tray with baking paper. Set aside.
2. In a small saucepan combine the sugar and water. Bring to the boil on high heat, induction setting 8. Turn down to medium heat, induction setting 6 and cook without stirring until it starts to caramelize.
3. Remove the saucepan from the heat and when it becomes a medium golden colour, add the peanuts. Pour immediately onto paper lined tray and spread out quickly. Leave to cool completely.
4. Use a mortar and pestle or food processor to crush the peanut toffee to a crumble consistency or break into large chunks.

### Chocolate sauce

1. Place the chocolate chips in a medium size heatproof bowl.
2. Place the cream in a small saucepan and bring to the boil on medium heat, induction setting 6. Remove from heat immediately.
3. Pour the hot cream over the chocolate and whisk gently until the chocolate has dissolved completely. Set aside at room temperature.

### To serve

1. Remove the cookie cake from the tart tin and cut into 12 portions.
2. Place a scoop of ice cream on top of each piece. Drizzle with some chocolate sauce and serve with the peanut praline.

### Hints and tips

- The peanut butter and peanuts could be replaced with other nuts and nut butters i.e., macadamia or hazelnuts.
- Bake individual cookies on Fan Plus at 160°C for 12 minutes.