

PEANUT BUTTER MISO BISCUITS

I tasted a peanut butter miso cookie at Falco Bakery in Smith Street, Collingwood, and instantly knew I needed to recreate the recipe at home. I absolutely love the sticky chewiness of the peanut butter underlaid with the salty funkiness of the miso. The flavours are as round as the biscuit!

You can add choc chips to take it next level if you like - dark chocolate is my preference.

Makes: approx 20, depending on size



INGREDIENTS

120 grams (4 oz) unsalted butter, cubed
90 grams (3 oz) white sugar
220 grams (7.5 oz) brown sugar
80 grams (3 oz) peanut butter (I use crunchy but smooth is fine too)
100 grams (3.5 oz) white miso
1 egg
1 tsp vanilla paste
240 grams (8.5 oz) plain flour
1½ tsp baking powder
100 grams (3.5 oz) raw sugar



METHOD

1. Place butter and sugars in mixing bowl and mix **1 min 30 sec/speed 4**.
2. Add peanut butter, miso, egg and vanilla paste. Mix **30 sec/speed 5**, then scrape down sides of mixing bowl with spatula and mix for a further **10 sec/speed 5**.
3. Add flour and baking powder. Mix **1 min/speed 4**.
4. Transfer mixture to a bowl and place in the refrigerator for 30 minutes, or until firm enough to roll into balls.
5. Preheat oven to 180°C (360°F). Roll mixture into balls (a little smaller than a golf ball, or as you wish). Roll the balls in raw sugar. Press balls onto a baking sheet with the heel of your hand to flatten. Bake for 15-20 minutes until deep golden. Remove from oven and cool on a rack. Store in an airtight container.

Variations

- You can add choc chips to take it next level if you like - dark chocolate is my preference.
- Experiment with smooth or crunchy peanut butter. You can use other nut butters, and add chopped nuts for a textural difference.



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SHOPPING LIST:

- Unsalted butter (120 grams / 4 oz)
- White sugar (90 grams / 3 oz)
- Brown sugar (220 grams / 7.5 oz)
- Peanut butter (80 grams / 3 oz) → I use crunchy but smooth is fine too
- White miso (100 grams / 3.5 oz)
- Egg (1)
- Vanilla paste (1 tsp)
- Plain flour (240 grams / 8.5 oz)
- Baking powder (1½ tsp)
- Raw sugar (100 grams / 3.5 oz)



NOTES: