

## D37 | PEANUT COOKIES

### INGREDIENTS

Butter	400 g
Raw cane sugar	600 g
Whole eggs	200 g
Salt	4 g
Primamacina Flour “Shortcrust”	600 g
Baking	12 g
Salted peanuts	500 g



PRIMACINA  
FROLLA

### DIRECTIONS

In a stand mixer, cream the softened butter with the sugar. Gradually add the eggs in a slow stream, with the dissolved salt. Finally, incorporate the dry ingredients: flour and baking powder.

Add the salted peanuts.

Chill the dough at 4°C for about 30 minutes.

Shape the dough into a log and cut into pieces of approximately 30 g each.

Place them on parchment-lined trays, spaced apart, and gently flatten with your hands.

Bake in a convection oven at 160°C for 14–16 minutes with the vent open.