

Peanut Butter Spring Chicks Cookies

By Crystal Baldwin



Ingredients

Cookies

- 2/3 cup blanched, fine almond flour
- 1/2 cup unsweetened creamy peanut butter
- 1/4 cup Lakanto Monfruit sugar- free maple syrup (or use regular maple sugar)
- 1 teaspoon vanilla extract
- 1/2 teaspoon baking powder

Filling

- 1/4 cup unsweetened creamy peanut butter
- 1 tablespoon Lakanto Monfruit sugar free maple syrup (or use regular maple sugar) note- this is optional, I think the white chocolate makes them sweet enough and just use plain peanut butter.

Coating & Decorations

- 1 ½ Cups White Chocolate Chips (I used Lilly's sugar-free)
- 3 Tablespoons- ¼ Cup coconut Oil (or oil of choice) more if needed
- Candy Star Sprinkles (like what you use for sugar cookies) Or any type of sprinkles
- ½ Tablespoon Chocolate chips & dab of coconut oil to create the eyes (or use sprinkles)

Instructions

Cookies

1. Preheat oven to 350°F. Line a baking sheet with parchment paper and set aside.
2. Mix together the peanut butter, Lakanto maple syrup, and vanilla until smooth.
3. Next add the almond flour and baking powder, sprinkle evenly across the top and stir to combine, make sure there are no lumps of flour. It should be smooth
4. Using a teaspoon, scoop out a small amount and use your hands to roll the dough into ½ – 1-inch balls for smaller chicks or use a tablespoon for larger ones.
5. Set two balls together snugly touching each other on the baking sheet with a couple inches between each set of cookies leaving room to press them down flatter.
6. Grease a spoon with a little coconut oil and gently press down on each ball in one direction, pressing the centers together so they become one cookie. Then press again 90 degrees in the other direction so flatten the balls so no edges are sticking up.
7. Using the back of the spoon and your fingers, smooth out edges that might have cracked...think of how the cookie will look when dipped in chocolate- it should be smooth.
8. Bake the cookies for 10-14 minutes, until they're just beginning to turn golden brown at the edges. Be careful not to let them burn or over-brown.
9. Transfer the baking sheet to a cooling rack, and allow the cookies to cool completely, at least 15-25 minutes. If you don't wait, they could crack.
10. Once totally cooled place the cookie sheet in the freezer to chill

To Assemble

If you want just single layer cookies, go ahead and follow the directions below, dipping and decorating. The single layer cookies will taste a bit sweeter without the peanut butter filling and won't stand up.

If you want true peanut butter cookies stuffed with peanut butter, then follow these directions. Note – the stuffed cookies will stand up because they will be very thick, and they will not taste as sweet-it's up to you how you would like them.

For Double Filled cookies

- Find two cookies that are about the same size
- Smear peanut butter on the bottom cookie and place the other cookie on top, pick it up with both hands and gently squeeze together to avoid cracking. Place them back on the cookie tray
- Pay attention to which cookie is the most even and smooth- make that your top cookie
- Once assembled, place the filled cookies back in the freezer and freeze till hard
- Then follow directions below- be sure to coat all sides including edges

Coating & Decorations

1. Once the cookies are cooled prepare the decorations (count out your sprinkles for nose and feet) and melt the white chocolate, don't do this too soon as white chocolate can seize easily (becomes clumpy).
2. Use a double boiler or create one by putting a shallow stainless-steel pan on top of a pot of water – make sure it fits completely over the top of the pan to avoid any water from getting in your chocolate- water and high heat will make chocolate seize.
3. To avoid having lumpy white chocolate be sure your heat is low and stir constantly as the chips melt, you must add some oil to make it smooth. Remove from heat if needed while you stir.
4. Go ahead and melt your dark chocolate and dab of oil stir to smooth, you will use this with a toothpick to create the chicks' eyes (or use a chocolate sprinkle of some kind)
5. Once the white chocolate is melted, remove from the heat and let cool slightly
6. Bring the cookies out of the freezer, using a fork dip & flip each cookie, coating all sides and let any excess drain off. Use a cookie cooling rack placed on another cookie sheet and put the dipped cookies on it so the excess chocolate will run through and not pool around your cookie.
7. Once all cookies are dipped, place them back in the freezer till they freeze pretty solid
8. Now it's time to dip and decorate. You should have your decorations out and ready to go as the chocolate will harden quickly.
9. Dip one cookie at a time, drain and place back on the cookie rack -decorate right away before the chocolate hardens. If it hardens too quickly, don't panic, simply use a toothpick and add a dab of chocolate to your decoration and place on the chick.
10. Place the eyes first, then the nose and then the feet. Add any other decorations you would like
11. Place back in the freezer when done and let them set up.
12. Remove from freezer, bring to room temperature and then store in a sealed container in the fridge
13. You can take them out for an hour or so before serving to let them get warm and softer...or add to an Easter Basket and use them as your center piece for the table during Easter Dinner.

*Notes- These might not be perfect, but they are a lot of fun to make and taste yummy to eat! If you use the no sugar option, it will taste sweet from the monkfruit & erythritol sweetener but won't spike your blood sugar.

Plus, the cookie has no white flour, only almond flour and peanut butter so they are higher in protein. A good, healthy treat for everyone on Easter Morning!

Feel free to use almond butter or whatever nut butter you prefer.