

Thai Peanut Butter Cookies

Submitted by Brigitta Sheib as found at VegetarianTimes.com
From the 2014 Cookie Swap, Winner of Most Creative Cookie



2 cups all-purpose flour
1 ½ tsp. baking soda
8 oz. (2 sticks) unsalted butter, softened
1 cup sugar
1 cup light brown sugar
2 large eggs
1–2 Tbs. Thai red curry paste
1 ½ cups crunchy peanut butter
1 tsp. vanilla extract
1 ½ cups unsweetened coconut flakes or shredded coconut

Preheat oven to 350°. Whisk together flour and baking soda in large bowl.

Cream butter, sugar, and brown sugar in separate bowl with electric mixer. Add eggs and curry paste, and beat 1 minute. Beat in peanut butter and vanilla, then flour mixture. Shape dough into 3-inch-wide cylinder, and wrap in plastic wrap. Refrigerate 4 hours, or overnight.

Slice dough into 1/4-inch-thick rounds, and place 2 inches apart on baking sheets. Sprinkle with coconut. Bake 10 to 12 minutes, or until edges are crispy but cookies are still soft in the middle. Cool on baking sheets.

