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## Homemade Pineapple Cookies

## Ingredients

1 cup butter  
1 cup brown sugar  
1 cup white gar  
2 eggs  
1 tsp vanilla extract  
2 cans crushed pineapple – drained well  
4 cups sifted all-purpose flour  
1/2 tsp baking soda  
1/2 tsp iodised fine salt  
1/2 cup roasted peanuts – chopped  
1/2 cup unsweetened chocolate chips

## Preparation

- 1 Preheat the oven to 176 degrees C or 350 degrees F.
- 2 Grease cookie sheets and set aside.
- 3 Whisk thoroughly the butter with the brown and white sugar till it turns light and fluffy.
- 4 Beat in eggs – one at a time.
- 5 Add the vanilla extract.
- 6 Stir in crushed pineapple and set aside.
- 7 Set aside.
- 8 Combine flour, baking soda and salt.
- 9 Add half to creamed mixture, then blend well before adding the other half.
- 10 Stir in the peanuts and chocolate chips.
- 11 Take a soup spoon or a ice cream scooper, and scoop out the cookie dough (one scoop at a time), and place it on the cookie sheet.
- 12 Flatten the cookie dough.
- 13 Bake for 15 – 20 minutes.
- 14 Remove from sheet and cool on rack.
- 15 Enjoy!

## Cooks Note

To get...

Chewy cookies: bake 7 – 10 minutes.

Crunchy cookies: bake 25 minutes.