Posted on 16 October 2012

by Mary Santander

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.