

5-INGREDIENT PEANUT BUTTER COOKIES

adapted from texanerin.com

Yield: 12 - 13 cookies

Prep Time: 5 minutes (+5 if home-making peanut butter)

Bake Time: 10 - 14 minutes

Storage: room temp up to 3 days; refrigerate up to 1 week



Ingredients

1 cup homemade or store-bought natural peanut butter

1/2 cup coconut sugar

1 large egg

1 1/2 teaspoons vanilla extract

1/2 teaspoon baking soda

Optional: 1/4 - 1/2 teaspoon sea salt, to taste

Directions

1. Preheat oven to 350°F and line a baking sheet with parchment paper. Position the oven rack to the lower third of the oven.
2. Add all the ingredients into a mixing bowl. Use a stiff spatula to combine very well until a slightly firm dough forms. At first the dough may appear thin, but after mixing well it should be firm enough to form into cookies.
3. Use a medium cookie scoop to form the cookies, or use about 2 tablespoons of dough for each cookie. Place the cookie dough on the baking pan. Be sure to space them at least 2 inches apart to allow for any spreading as they bake.
4. Bake for 11-14 minutes, or until they just begin to brown and no longer appear wet in the middle. Let them cool on the baking sheet. These cookies taste best after they've completely cooled. Store any leftovers in an airtight container. Enjoy!