



FLOURLESS PEANUT BUTTER COOKIES (GLUTEN-FREE)

I am usually more of a brownie or bar type of person, but these flourless peanut butter cookies had me at hello. They are gooey and peanut buttery and even can be dipped in chocolate for a little extra pizzaz!

Ingredients

1 cup creamy peanut butter (see recipe for homemade peanut butter on our blog here)

½ cup granulated sugar*

1 egg lightly beaten

½ tsp vanilla extract

¼ tsp sea salt

1 cup [Farm Fresh Nuts Freshly Roasted Peanuts Unsalted](#)

½ cup chocolate chips (optional) mini or regular, or chopped chocolate

Extra chocolate to drizzle.

Instructions

Preheat oven to 350 degrees F

Mix together peanut butter and sugar.

Add egg, vanilla and salt and stir until combined.

Mix in peanuts and if you like chocolate chips.

Roll 1 TBS portions of dough into balls and place on baking sheet lined with parchment paper. (or use a cookie scoop to scoop the dough onto the baking sheet)

Bake for 8-10 minutes or until bottoms are just barely browned.

Let the cookies sit on the pan for 10 minutes before removing them to a wire rack to cool.

Ingredient Substitutions

Allergic to peanuts? Any nut or seed butter should work well in this recipe!

Sugar. Use granulated sugar or organic cane sugar for the best results.

Chocolate. Drizzling chocolate on top of these cookies, or adding chocolate chips to the batter, is optional, but delicious!