



Gluten Free Peanut Butter Cookies

Gluten-Free, Grain-Free

Ingredients

- 1 cup sifted Otto's Naturals – Cassava flour
- ½ cup organic evaporated cane sugar
- ½ cup brown sugar
- ¾ cup organic peanut butter, crunchy is our preference
- ½ cup butter, softened
- 1 egg
- ¾ teaspoon baking soda
- ½ teaspoon baking powder
- ½ teaspoon salt

Instructions

1. Preheat oven to 375 degrees Fahrenheit
2. Mix sugars, peanut butter, butter, and egg in large bowl with hand beater or in food processor.
3. Mix dry ingredients together and then stir in.
4. Shape dough into 1 ¼ inch balls. Place about 3 inches apart on ungreased cookie sheet. Flatten in crisscross pattern with fork dipped into sugar.
5. Bake for 7-9 minutes. Cool 5 minutes.