

Peanut Butter Cookie

Made without
gluten ingredients

Yield:
9 large
cookies

Prep time: 20 min
Total time: 35 min



Ingredients:

- » 1 cup (250 grams) creamy peanut butter
- » 1 cup granulated sugar
- » 1 egg
- » raw sugar (for topping)

Recipe:

1. Combine peanut butter, granulated sugar, and egg in a stand mixer and mix until a dough forms
2. Line a baking tray with parchment paper & spray with non-stick spray or use a silicon mat
3. Portion dough onto sheet tray, rolling into 2-inch balls. Leave some space for the cookies to spread
4. Using a fork, make a criss cross hatch design on the cookie, pressing down lightly
5. Sprinkle raw sugar on the top of the cookie
6. Bake at 325° F for about 14 minutes or until the dough is no longer translucent and cooked all the way through

Notes:

