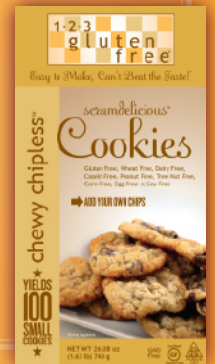


# PEANUT BUTTER cookies



1 package 1-2-3 Gluten Free® Chewy Chipless Scrumdelicious Cookie Mix  
1 cup extra-crunchy peanut butter (do not use all natural, no sugar peanut butter)  
1 stick unsalted butter, softened  
2 large eggs, room temperature

- ① Preheat oven to 375° F. Line 2 cookie sheets with parchment paper or Silpat®.
- ② Put peanut butter and butter into bowl of mixer with paddle attachment. Beat until well blended. Add approximately ½ cup of 1-2-3 Gluten Free® Chewy Chipless Scrumdelicious Cookie Mix and mix until well blended.
- ③ Add remainder of 1-2-3 Gluten Free® Chewy Chipless Scrumdelicious Cookie Mix and 2 eggs. Mix until well blended.
- ④ Using teaspoon, scoop out dough for each cookie. Roll into a ball and then place onto cookie sheet.
- ⑤ Using a fork, press criss-cross pattern into cookies. Repeat for all dough.
- ⑥ Bake for approximately 8 minutes, or until cookies are just slightly golden brown. Cooking times may vary with different appliances.
- ⑦ Cool on baking sheet for approximately 3 minutes, then carefully remove cookies with spatula to completely cool on wooden board or cooling racks.
- ⑧ Once completely cool, put cookies in airtight container

