

Gluten Free 3-ingredient Peanut Butter Cookies

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Ingredients

1 cup peanut butter (crunchy or creamy)
3/4 cup sugar (plus extra for dipping if desired)
1 egg
1 teaspoon pure vanilla extract (optional)

Directions

Preheat oven to 350°F (175°C). Line a baking sheet with parchment paper.

Using an electric mixer or a fork, mix together the peanut butter, white sugar and egg until smooth. I often do this by hand with a fork – it mixes up that easily.

Form dough into round balls. Place on the baking sheet at least 2 inches apart, and then use a fork to flatten. If you like your pb cookies with a little extra sugary crunch, you can either roll your raw dough balls in an extra bowl of sugar, if desired, to coat the outside of the dough ball or you can sprinkle a bit of sugar over the tops of the raw pressed cookies on the baking pan before baking.

Bake for 6 to 8 minutes, until the cookies are just slightly browned on the bottom, being careful not to over-bake (seven minutes is usually just perfect to keep them soft and moist). Remove and let cool on the baking sheet for 1 minute (they may look a bit under-done, but let them set), then transfer to a wire rack to cool completely.