

Peanut Butter Cookies

4 ingredients · 30 minutes · 20 servings



Directions

1. Preheat the oven to 325°F (162°C) and line a baking sheet with parchment paper.
2. In a large mixing bowl combine peanut butter, eggs, sugar and sea salt (optional). Stir until a thick dough forms.
3. Use a tablespoon to drop even amounts of the dough onto the prepared baking sheet about 2 inches apart. Gently flatten the drops with a fork.
4. Bake for 10 to 12 minutes, or until golden on the bottom. Remove from the oven and let the cookies cool for 5 minutes. Transfer the cookies to a cooling rack to set completely. Enjoy!

Notes

Serving Size

One serving is equal to one cookie.

Storage

Store the cookies in an airtight container on the counter for 5 days. Cookies can also be frozen up to 3 months.

No Cane Sugar

Use coconut sugar, brown sugar or white sugar instead.

Ingredients

- 1 1/2 cups All Natural Peanut Butter
- 2 Egg
- 3/4 cup Cane Sugar
- 1/4 tsp Sea Salt (optional)