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Flourless Peanut Butter Cookies



Ingredients

3 tablespoons of crunchy/smooth peanut butter
2 tablespoons of white sugar (or sweetner)
1 teaspoon baking powder
1 egg

Preparation

1. 1. Preheat the oven to 180 degrees
2. 2. Put the peanut butter and sugar into a large mixing bowl – beat them together until it produces a creamy texture. Add the baking powder and the egg and mix well together.
3. 3. It's that simple! Now the texture will be quite sticky so I prefer to separate the mixture into small balls in my hands. Roll small sections in your hands and then flatten them out onto a nonstick baking tray lined with parchment paper.
4. 4. Bake in the oven for 10-15 minutes – until the edges start to brown.
5. 5. Let the cookies cool down on a wired rack and then devour them!!

Cooks Note