Flourless Peanut Butter-Chocolate Chip Cookies

Perfect for the gluten-free crowd!

Ingredients:

1c creamy peanut butter

¾ c sugar

HALF THIS RECIPE!

Tip: Convert ¾ c to T, then half!

1 egg

½ t baking soda

¼ t salt

1 c chocolate chips

Directions:

1. Preheat your oven to 350
2. Stir together the following ingredients: peanut butter, sugar, egg, baking soda and salt. Mix in your Kitchen Aid mixing bowl, with paddle attachment, until well blended
3. Using a rubber scraper or wooden spoon, fold in your chocolate chips
4. Drop dough by rounded spoonful 2 inches apart onto baking sheets with parchment paper
   1. Make sure your cookie sheet isn’t hot from sitting on top of the stove!
   2. Make sure your parchment paper isn’t hanging off the sides to burn!
5. Slightly flatten each cookie ball down to shape them
6. Bake for 12 to 14 minutes or until puffed and lightly browned
7. Cool ON BAKING SHEET on counter top for 5 minutes, then move cookies to wire rack to cool for an additional 10 minutes

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