



Gluten-Free Peanut Butter Cookies

No one will ever know that these yummy cookies are gluten-free! Serve with hot coffee or a big glass of cold milk.

WHAT YOU NEED

- 1/2 cup butter, softened
- 1/2 cup granulated sugar
- 1/2 cup packed brown sugar
- 1/2 cup creamy or chunky All-Natural Skippy Peanut Butter
- 1 egg
- 1/2 teaspoon vanilla
- 1 1/4 cups gluten-free all-purpose flour such as King Arthur or Domata Living™ flour
- 3/4 teaspoon baking soda
- 1/4 teaspoon salt
- Additional gluten-free flour

TO MAKE THE RECIPE

- 1 In a large bowl beat butter, granulated sugar, brown sugar, and peanut butter with an electric mixer until creamy. Beat in egg and vanilla until light and fluffy. Add flour, baking soda, and salt, beating until just blended. Cover and chill in refrigerator for 1 hour.
- 2 Preheat oven to 375°F. Using your hands, form dough into 2-inch balls. Place the balls on an ungreased cookie sheet. Dip the tines of a table fork into flour and slightly flatten each ball of dough by pressing it twice, at right angles, to form a crisscross pattern.



- 3 Bake for 8 to 10 minutes or until very lightly browned. Do not overbake. Cool on a wire rack or waxed paper. Makes 12. Serving size: 1 cookie.

Nutritional Analysis Per Serving:

346 calories, 20g fat, 7g saturated fat, 56mg cholesterol, 225mg sodium, 37g carbohydrate, 2g fiber, 8g protein

TIP

All-Natural Skippy Peanut Butter comes in creamy or crunchy style and is always gluten-free. Use it in baking, in sauces, or in a favorite P& B sandwich.