



Easy gluten free peanut butter cookies

Ingredients

- 200g crunchy peanut butter
- 150g golden caster sugar
- 1 egg

Method

1. Preheat oven to 180C/160C fan
2. Line two baking trays with baking parchment
3. In a large bowl, mix the peanut butter and sugar with a wooden spoon until well combined
4. Lightly beat the egg, add to the peanut butter and sugar mixture, and combine
5. Make the mixture in small balls, about the size of a cherry tomato, and place on the lined baking trays
6. Lightly press the balls with the back of a fork
7. Bake in the preheated oven for 12 minutes, the cookies will still be soft when they come out of the oven but will firm up when cooled
8. Cool on the baking trays for 10 minutes, then transfer onto a wire rack until fully cooled

Tip: The higher quality peanut butter you use, the tastier the cookies!