



## Vegan and gluten free peanut butter cookies

Makes 16

### Ingredients

- 200g crunchy peanut butter
- 150g golden caster sugar
- 1 tablespoon ground flax seeds
- 3 tablespoons water

### Method

- 1.** Put the ground flax seeds and water in a bowl, stir well and leave for at least 15 minutes, until the flax seeds have soaked up all the water and formed an egg-like texture
- 2.** Preheat oven to 180C/160C fan
- 3.** Line two baking trays with baking parchment
- 4.** In a large bowl, mix the peanut butter and sugar with a wooden spoon until well combined
- 5.** Add the flax seed and water mixture and combine
- 6.** Make the mixture in small balls, about the size of a cherry tomato, and place on the lined baking trays
- 7.** Lightly press the balls with the back of a fork
- 8.** Bake in the preheated oven for 15 minutes. The cookies will still be soft when they come out of the oven but will firm up when cooled
- 9.** Cool on the baking trays for 10 minutes, then transfer onto a wire rack until fully cooled