



## Flourless Peanut Butter Cookies

*Adapted from Bon Appetit*

- 1 cup peanut butter
- 1 cup brown sugar, packed
- 1 egg
- 1 teaspoon baking soda
- 1/2 teaspoon vanilla extract

Heat oven to 350 degrees and line two sheet pans with parchment.

Place all ingredients in the bowl of a stand mixer fitted with a paddle attachment. Mix on low speed until completely combined.

Using a small ice cream scoop, place six, 1 tablespoon portions of dough, spaced approximately 2 inches apart, on a prepared pan. Use a fork to press each portion of dough down into a round.

Bake for approximately 12 minutes until the cookies puff slightly, the bottom and edges are set but the center is still soft to the touch. Cool on the pan for 5 minutes then transfer to a rack to cool completely.

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*flourless peanut butter cookies* was posted by wendi on 12 may 2010 at [bonappetithon.com](http://bonappetithon.com)