

3 Ingredient Peanut Butter Cookies



Recipe courtesy of Food Network Kitchen

It only takes three basic ingredients and 20 minutes to make these cookies from start to finish. They're also gluten-free—no alt flours required!—but you would never guess it by their rich taste and texture.

Level: Easy

Total: 50 min (includes cooling time)

Active: 10 min

Yield: 24 cookies

Ingredients:

- 1 cup creamy, salted peanut butter
- 1 cup packed dark brown sugar
- 1 large egg

Directions:

- 1** Preheat the oven to 350 degrees F.
- 2** Add the peanut butter, brown sugar and egg to a large bowl and mix with an electric mixer on high speed until smooth and creamy, 2 to 3 minutes. Roll pieces of dough into tablespoon-size balls and divide between two baking sheets. Flatten each ball with the tines of a fork to form a criss-cross pattern.
- 3** Bake until the cookies are set and just turning golden brown around the edges, about 10 minutes. Let cool on the baking sheet for 1 minute, then transfer to a wire rack to cool completely, about 30 minutes.



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