



Flourless Peanut Butter Cookies

- 1 cup Creamy Peanut Butter
- 1 cup white sugar
- 1 tsp Baking Powder
- 1 egg

Directions

Preheat the oven to 350 degrees

Cream the peanut butter and sugar in a bowl. This is much easier by hand.

Beat in the baking powder, and then stir in the egg. Mix until it is all combined well.

The dough will be sticky! Line a cookie sheet with parchment paper. Drop the dough by small tsps. onto the cookie sheet. The smaller these cookies are the better.

Sprinkle dough balls with sugar and use a fork to make the cross marks.

Bake for 10 minutes, or until cookies are golden brown around the edges.

Take the pan out of the oven, but let sit for at least 5 minutes before you try to remove the cookies from the pan. They will be fragile while warm.

Makes about 20 cookies depending on size!