

Flourless Peanut Butter Cookies

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It's a shocker for us, too—you don't need any flour at all to bake the best peanut butter cookies! These are cheap, fast, and ridiculously kid-friendly.

Ingredients:

1 cup natural peanut butter
½ cup brown sugar
1 egg, lightly beaten
1 teaspoon baking soda
¼ teaspoon salt
¼ teaspoon cinnamon
1 cup rolled oats

Directions:

- 1) Preheat oven to 325°F. Line a baking sheet with parchment paper.
- 2) Cream peanut butter and sugar together in a medium bowl until creamy, about 3 minutes. Add egg and mix well. Add remaining ingredients; mix until just combined.
- 3) Drop dough into 1-inch rounds onto prepared baking sheet, leaving at least 1-inch space in between each. Bake 10 to 13 minutes, until cookies are golden and the surfaces have begun to crack. Cool slightly and serve.