

# PEANUT BUTTER FLOURLESS COOKIES

Gourmet Magazine

comments

Gourmet Magazine: "These intense peanut butter cookies are the best we've ever had."

notes

Makes about 70 cookies. Keep in airtight container 5 days.  
Preheat oven to 350.  
Grease baking sheets.

## Ingredients

prepare in advance

**Measure into bowl for electric mixer**

1 cup creamy or chunky peanut butter  
1 cup sugar

**Measure**

1 tsp. baking soda

**Place in small bowl**

1 large egg

complete recipe

In bowl with electric mixer beat together peanut butter and sugar until combined well.

In small bowl lightly beat egg.

Beat egg into peanut butter mixture with baking soda until combined well.

Roll level teaspoons of dough into balls and arrange about 1 inch apart on baking sheets.

With tines of a fork, flatten balls to about 1-1/2 inches in diameter, making a crosshatch pattern.

Bake cookies in batches in middle of oven, until puffed and pale golden, about 10 minutes.

Cool cookies on baking sheets 2 minutes, then transfer with meal spatula to racks to cool completely.