

Peanut Butter Cookies

20 SERVINGS 30 MINUTES



INGREDIENTS

1 1/2 cups Almond Flour
1/4 cup Coconut Flour
2 tsps Baking Soda
1/4 tsp Sea Salt
1 Egg
2 tsps Vanilla Extract (real)
2/3 cup All Natural Peanut Butter
2/3 cup Honey

NUTRITION

AMOUNT PER SERVING

Calories	142	Iron	1mg
Fat	9g	Vitamin D	2IU
Carbs	14g	Folate	9µg
Fiber	2g	Magnesium	39mg
Protein	4g	Zinc	0mg
Vitamin C	0mg		

DIRECTIONS

- 01 Preheat the oven to 320°F (160°C).
- 02 In a large mixing bowl, combine all dry ingredients together with a whisk. Then add wet ingredients and combine everything using a strong spatula.
- 03 Use a tablespoon to produce even amounts of the dough and place on lined baking sheet, leaving at least 2 inches between drops.
- 04 Gently flatten the drops with the back of a spoon (use a little water to prevent sticking). Use a fork to make a criss-cross design. Clean the fork in a bowl of water between every one or two cookies to prevent sticking.
- 05 Bake at 320°F (160°C) for 10-12 minutes, until edges are golden brown.
- 06 Cookies will be done and ready to eat. To make cookies crispy and hard, bake at 170°F (76°C) for another 1-2 hours. Enjoy!

NOTES

RECIPE ID 810

SERVING SIZE

One serving is equal to one cookie.

STORAGE

Store the cookies in an airtight container in the refrigerator. Cookies can also be frozen up to 3 months.

SOURCE

<https://www.mythrivingkitchen.com/blog/my-best-peanut-butter-cookies>