



Flourless Peanut Butter Chocolate Chip Cookies

Ingredients

1 cup smooth peanut butter

3/4 cup brown sugar

1/2 teaspoon baking soda

pinch of salt

1 large egg

1 teaspoon vanilla extract

1/2 cup chocolate chips or mini chips

Directions

Preheat your oven to 350°F.

Beat the peanut butter, sugar, baking soda, and salt at medium speed of your mixer, until well-blended.

Add the egg and vanilla, and blend on low-medium speed until well blended.

Stir in the chocolate chips.

Scoop a tablespoon of dough onto a parchment-lined baking sheet and push the top of the dough to flatten just slightly.

Bake the cookies for 8 to 10 minutes. Remove them from the oven, and cool right on the pan. The tops should be slightly crinkled. Remove them from the pan BEFORE they begin to brown on the edges.

Yield: 18 cookies.