

3 Ingredient Peanut Butter Cookies

Prep: 10 min
Cook: 10 min
Serves: 24

Ingredients:

- 1 cup smooth peanut butter
- 1 cup light brown sugar
- 1 large egg

Directions:

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. Mix together peanut butter, sugar and egg in a medium bowl using an electric mixer, and mix until smooth.
3. Roll tablespoon-sized dough into balls and arrange on the baking sheet, leaving 2-inch spaces between each cookie. Press each cookie down with the back of a fork to create a crisscross pattern.
4. Bake for 8 to 10 minutes, or until edges are lightly browned. Remove from the oven and allow to cool for 5 minutes on the hot sheet pan before transferring to a wire rack to cool completely.



Nutrition Information		
Serving size: 22g	24 servings, one cookie per serving	Calories: 100
Amount per Serving		% Daily Value
Total Fat	5g	6%
Saturated Fat	1g	5%
Trans Fat	0g	
Cholesterol	10mg	3%
Sodium	55mg	2%
Total Carbohydrate	12g	4%
Dietary Fiber	1g	4%
Total Sugars	10g	
Added Sugars	9g	18%
Protein	3g	
Vitamin D	0mcg	
Calcium	15mg	2%
Iron	0mg	
Potassium	78mg	2%