



Flourless Peanut Butter Chocolate Chip Cookies

18 servings

40 minutes

Ingredients

- 1 Egg
- 1/2 cup Brown Sugar
- 1/2 tsp Sea Salt
- 1 cup All Natural Peanut Butter (runny)
- 1 tsp Baking Soda
- 3/4 cup Dark Chocolate Chips

Nutrition

Amount per serving	
Calories	173
Fat	11g
Carbs	15g
Fiber	1g
Sugar	12g
Protein	4g
Cholesterol	10mg
Sodium	144mg
Potassium	92mg
Vitamin A	15IU
Vitamin C	0mg
Calcium	14mg
Iron	1mg

Directions

- 1 Whisk the egg and brown sugar well in a large bowl until smooth. Add the salt, peanut butter, and baking soda and mix until combined. Fold in the chocolate chips.
- 2 Transfer the cookie dough mixture to the fridge for ten minutes.
- 3 Preheat the oven to 350°F (175°C) and line a baking sheet with parchment paper.
- 4 Scoop one tablespoon of dough per cookie and form it into a ball. Place the ball on the baking sheet and flatten it with a fork, leaving some space between cookies. Use another baking sheet or bake in batches if needed.
- 5 Bake in the oven for 10 to 11 minutes. Let the cookies cool for 10 minutes before transferring them to a cooling rack for another five minutes. Enjoy!

Notes

Leftovers: Store in an airtight container at room temperature for up to two days.

Refrigerate for up to seven days. Freeze for up to two months.

Serving Size: One serving is one cookie.

No Brown Sugar: Use coconut sugar instead.

More Flavor: Add vanilla extract.

Additional Toppings: Flaky salt.