

Cooking for Morons Cookbook

3 Ingredient Peanut Butter Cookies



Ingredients:

One cup peanut butter

$\frac{1}{2}$ cup brown sugar (or white granular)

One large egg

Directions:

Preheat oven to 350°.

Line a cookie sheet with parchment paper.

Mix peanut butter, sugar and egg in large bowl until well blended. Using your hands roll into one inch diameter balls and place on cookie sheet about 2 inches apart.

Flatten balls with a fork pressing down into cross-hatch pattern on top of each cookie.

Bake in oven at 350° for 15-17 minutes

Cool completely on a rack or cloth.

Makes 24 cookies

*If you prefer a sweeter cookie you may use $\frac{1}{2}$ cup brown sugar and $\frac{1}{2}$ cup granulated sugar. A few drops of vanilla extract gives a little different flavor.