



Gluten-Free Peanut Butter Cookies

Prep: 30 minutes plus chilling

Bake: 10 minutes per batch

Makes: 2½ dozen

- 1¼ cups gluten-free all-purpose baking flour
- ¾ teaspoon baking soda
- ½ teaspoon gluten-free baking powder
- ¼ teaspoon salt
- ½ cup brown sugar
- ½ cup granulated sugar
- ½ cup unsalted butter (1 stick), softened
- 1 large egg
- ½ cup peanut butter
- 1 teaspoon gluten-free vanilla extract
- Gluten-free nonstick baking spray

1. In medium bowl, whisk together flour, baking soda, baking powder and salt. In medium bowl, with electric mixer, beat sugars and butter on medium speed 3 minutes. Add egg, peanut butter and vanilla extract and beat 2 minutes longer. Add dry ingredients and beat 1 minute or until well combined. Cover with plastic wrap and refrigerate at least 30 minutes.

2. Preheat oven to 375°. Spray cookie sheet with nonstick baking spray. Drop dough by rounded tablespoons, 2 inches apart, on prepared cookie sheet. With fork dipped in flour, lightly press dough mounds flat, pressing horizontally, then vertically to make a crosshatch pattern. Bake cookies 10 minutes. Transfer cookies to wire rack to cool completely. Repeat with remaining dough.

*Approximate nutritional values per serving (1 cookie):
98 Calories, 5g Fat (2g Saturated), 14mg Cholesterol,
82mg Sodium, 11g Carbohydrates, 1g Fiber, 2g Protein*