

No Flour Peanut Butter Chocolate Chip Cookies

Ingredients:

1 cup peanut butter
1 cup sugar
1 egg
1 teaspoon baking soda
1/2 teaspoon vanilla
1 cup milk chocolate chips



Directions:

Preheat your oven to 350 degrees.
Line a cookie sheet with parchment paper. Set aside.
In a mixing bowl, add peanut butter and sugar.
Beat until creamy.
Add egg, baking soda and vanilla.
Beat together until well combined.
Stir in milk chocolate chips.
Drop dough by tablespoonfuls 2 inches apart onto prepared cookie sheet.
Bake in the oven for 10 - 12 minutes or until lightly browned.
Remove from oven and place cookie sheet on wire rack for 5 minutes.
Transfer cookies to the wire rack to cool.
Recipe makes 24 - 30 cookies.

Amy Lynn's Kitchen
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