

EASIEST PEANUT BUTTER COOKIES

INGREDIENTS

- 1/2 cup natural peanut butter (I love the [Santa Cruz](#) brand chunky or creamy works!)
- 4TB maple syrup
- 2 tsp vanilla extract
- 1/2 tsp baking soda
- 1/4 tsp sea salt
- 1 cup of almond flour

DIRECTIONS

- Preheat the oven to 350 degrees and prepare a cookie sheet lined with parchment paper.
- In a bowl, combine peanut butter, maple syrup, and vanilla together and mix well. I recommend using a rubber spatula and/or fork to blend this combination together.
- Add baking soda, sea salt, and almond flour. Mix well.
- Use a small ice cream scoop to scoop out the dough (or roll into little balls), and place on your cookie sheet lined with parchment paper. Use a fork to flatten the cookie balls slightly.
- Bake in the oven for 10 minutes.
- Remove and let stand on the sheet for a few more minutes so they form together nicely (and not break apart).
- After 10 or so minutes, they're ready to eat. Enjoy!