

FLOURLESS PEANUT BUTTER COOKIES

DAIRY
FREE

GLUTEN
FREE

VEGETARIAN



 Makes 18  Prep Time 10 minutes  Cook Time 10-12 minutes  Easy As



INGREDIENTS

- 1 cup (265g) **Eta Crunchy Peanut Butter**
- $\frac{3}{4}$ cup (150g) soft brown sugar
- 1 tsp vanilla extract
- 1 egg (size 7), beaten

METHOD

1. Preheat oven to 180°C (fan assisted).
2. In a mixing bowl, mix together **Eta Crunchy Peanut Butter**, brown sugar, vanilla extract and egg until well combined. Allow mixture to stand for 5 minutes

3. Roll mixture into balls and place onto baking trays lined with baking paper, making sure you give enough space for the biscuits to spread. Press mixture down using the tines of a fork* to make a crisscross pattern. Bake for 10-12 minutes, until golden.
4. Leave on the tray for 5 minutes before transferring the cookies to a baking rack to cool. Once cold store in an airtight container.

TIPS

- *Dipping the fork into cold water will stop the mixture sticking to the fork.
- Allowing the mixture to stand for 5 minutes will make rolling into balls easier.
- Melt a little chocolate and drizzle over the top of the cold cookies if wished.

** This recipe is classified as Gluten Free. To the best of our knowledge, the ingredients used in this recipe including the Heinz Wattie's products do not contain any added cereals containing gluten or ingredients derived from cereals containing gluten. It is important to carefully read ingredient labels on food products because foods can sometimes be reformulated and the ingredients, allergens or nutrition information can sometimes change without notice.*