



RECIPE

rhino

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Crazy

Peanut Butter Cookies



Description:

These simple flourless peanut butter cookies are soft, chewy, and packed with peanut butter flavor. Chocolate chips add just the right touch of sweetness, making them an easy favorite for lunchboxes, after-school snacks, and cookie trays.

INGREDIENTS

Dry Ingredients

- 1 cup peanut butter, chunky or creamy
- 1 cup packed light or dark brown sugar
- 1 egg, slightly beaten
- 1 teaspoon baking soda

Add-Ins

- 1/2 cup chocolate chips

RHINO TIP



Do not overbake these cookies. They should still feel slightly soft when removed from the oven and will continue to set as they cool.



PREP TIME
10 min



BAKE TIME
10 min



TEMPERATURE
350°F



YIELD
24 cookies

STEP-BY-STEP INSTRUCTIONS

1



Prepare the oven and baking sheets.

Preheat the oven to 350°F.
Lightly grease cookie sheets.

2



Make the dough.

In a medium bowl, beat together the peanut butter, brown sugar, egg, and baking soda until smooth and well blended.

3



Fold in the chocolate chips.

Fold the chocolate chips into the dough until evenly distributed.

4



Portion the cookies.

Drop the dough by slightly rounded teaspoonfuls onto the prepared cookie sheets, spacing them about 2 inches apart.

5



Bake and cool.

Bake for about 10 minutes, or until the cookies are puffed and lightly golden but still soft to the touch. Allow the cookies to cool on the baking sheet placed on a wire rack.

TIPS & VARIATIONS

1

Use either creamy or chunky peanut butter depending on your preferred texture.



2

Substitute peanut butter chips, butterscotch chips, or a combination of chips for a different flavor.



3

Dark brown sugar will produce a richer flavor, while light brown sugar creates a milder cookie.



4

Store in an airtight container at room temperature for up to 5 days.



5

Freeze baked cookies in an airtight container for up to 3 months. Thaw at room temperature before serving.



Family favorites, one recipe at a time.

