



Creative Juices  
Consulting

## Flour-less Peanut Butter Cookies

1 cup organic unsalted peanut butter  
½ cup turbanado sugar  
1 large egg, slightly beaten  
½ tsp baking soda  
Pinch of sea salt  
½-¾ cup Bittersweet Chocolate  
½ cup roasted unsalted peanuts, chopped

Preheat oven to 350°. Line the bottoms of two 12" x 18" sheet pans with parchment paper.

In a large bowl, stir the peanut butter, sugar, egg, baking soda and sea salt until combined. Stir in the chocolate and peanuts. Using a small, greased ice cream scoop, measure out the dough in teaspoon sized balls. Place the dough on the prepared pans, spacing them 2 inches apart.

Bake on the middle shelves of the oven, rotating the pans 180° halfway through the baking time, until lightly golden and spread to a puffy mound, about 12-14 minutes. Let cool completely on the pans on wire racks.

Store in an airtight container at room temperature up to 1 week.