

Flourless Peanut Butter Cookies

<http://userealbutter.com/2010/01/13/gluten-free-peanut-butter-cookies-recipe/>
from [*Gluten-Free Girl and the Chef*](#)

1 cup creamy peanut butter
1 cup white sugar
1 tsp baking powder (1/2 tsp at 8500 ft.)
1 egg
extra white sugar for rolling

Preheat oven to 350°F. Cream peanut butter and sugar together in a bowl by hand. Beat in baking powder. Add egg. Mix until well combined. Line a baking sheet with parchment (okay, I didn't do this, I'm a lazy bum). Roll a heaping tablespoon of dough into a ball and then roll in your extra white sugar to coat. Place cookie dough balls an inch apart on the baking sheet. Gently squash each dough ball down with the tines of a fork (you can dip the fork in the sugar before each squash which results in less stickage), leaving tine marks on the dough. Squash the dough a second time, but orthogonally (at 90° from the first squashing) to make the traditional hashmark on the dough. Bake in the oven for approximately ten minutes. Shauna says the cookies are done when they feel coherent, but still a little soft. Remove the baking sheet from the oven, but let the cookies rest on the sheet for five minutes. Then set them on a cooling rack to cool for another ten minutes. Makes 1-2 dozen (depending on how big you like them).