

Angie Bloom

Peanut Butter Cookies

Makes 12 Cookies

Ingredients:

- 1 1/2 cups light brown sugar
- 2 large eggs, room temp
- 3/4 tsp vanilla extract
- 1 3/4 cups organic peanut butter (I love this one [here](#))
- Flaked Sea Salt, for garnish (my favorite [here](#))

Directions:

1. Preheat oven to 250 degrees. Line cookie sheet with parchment paper.
2. In a large bowl, whisk together the sugar and eggs.
3. Fold in vanilla until well incorporated, then spoon in peanut butter until no streaks are visible.
4. Let chill for an hour or so... this makes the cookie moldable and allow it to hold its shape better.
5. Use an ice cream scooper, or a 2 ounce scooper (like this one [here](#)) and place onto a cookie sheet.
6. Sprinkle each cookie with a little flaked sea salt. This is the best part, IMO!
7. Bake in the oven for 20-22 minutes, or until cookies are golden brown around the edges but a little paler in the center.

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