Flourless Peanut Butter and Chocolate Chip Cookies

Internet Address: http://www.kingarthurflour.com/recipes/flourless-peanut-butter-chocolate-chip-cookies-recipe



1 cup smooth peanut butter

3/4 cup brown sugar

1/2 teaspoon baking soda

1 pinch salt

1 large egg

1 teaspoon vanilla extract

1/2 cup chocolate chips, or mini chips

Carolyn T's Blog - Tasting Spoons
http://tastingspoons.com

Servings: 18

1. Preheat your oven to 350°F.
2. Beat the peanut butter, sugar, baking soda, and salt at medium speed of your mixer, until well-blended.
3. Add the egg and vanilla, and blend on low-medium speed until incorporated.
4. Stir in the chocolate chips.
5. Scoop the dough by the tablespoonful onto a parchment-lined baking sheet (a tablespoon cookie scoop is best for this job) and push the top of the dough to flatten just slightly.
6. Bake the cookies for 8 to 10 minutes. Remove them from the oven, and cool right on the pan. The tops should be slightly crinkled and you will want to remove them from the oven BEFORE they begin to brown on the edges.

Yield: 18 cookies

Per Serving (excluding unknown items): 142 Calories; 9g Fat (55.7% calories from fat); 4g Protein; 13g Carbohydrate; 1g Dietary Fiber; 12mg Cholesterol; 116mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 1/2 Fat; 1/2 Other Carbohydrates.