

Peanut Butter Cocoa Cookies

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Ingredients (makes about 2 ½ dozen):

1 cup reduced fat peanut butter

¾ cup maple syrup

2 eggs

1/2 cup flour

1/2 cup baking cocoa

Directions:

*Preheat oven to 375 degrees. Cover baking sheets with parchment paper.

*Cream the peanut butter, maple syrup and eggs until smooth. Beat in the flour and cocoa.

*Form the dough into about 3/4 inch balls. Place on the baking sheets. Press the balls down using a fork. Turn the fork and press again to make a cross pattern.

*Bake for 10 minutes.