



Grain-Free Peanut Butter Cookies

Gluten-Free, Grain-Free

Prep Time: 10 Minutes

Cook Time: 7-9 Minutes

Total Time: 20 Minutes

Ingredients

- ½ cup organic cane sugar
- ½ cup brown sugar
- ¾ cup organic peanut butter (crunchy is our preference)
- ½ cup unsalted butter, softened
- 1 egg
- 1 cup sifted [Otto's Naturals – Cassava Flour](#)
- ¾ teaspoon baking soda
- ½ teaspoon [Otto's Naturals Grain-Free Baking Powder](#)
- ½ teaspoon salt

Instructions

1. Preheat oven to 375°F.
2. Mix sugars, peanut butter, butter, and egg in large bowl with hand beater or in food processor.
3. Mix dry ingredients together, and then stir in butter mixture.
4. Shape dough into 1 ¼-inch balls. Place about 3 inches apart on ungreased cookie sheet. Flatten in crisscross pattern with a fork dipped into sugar.
5. Bake for 7-9 minutes. Cool 5 minutes