

Erin's Best Peanut Butter Cookies

Remembering the delicious peanut butter cookies from my childhood that my mom made for parties, camping trips, holidays... or just because, I set out to make one that measured up. This one definitely hits the spot and I think it will for you too!

- 1-1/2 c. almond flour
- 1/4 c. coconut flour
- 2 tsp. baking soda
- 1/4 tsp. salt
- 1 egg
- 2 tsp. vanilla (vanilla, water, & alcohol only)
- 2/3 c. peanut butter (peanuts & salt only)
- 2/3 c. honey
- 3/4 c. chopped unsalted peanuts



Stir dry ingredients together in a large bowl. Add wet ingredients and mix together. Because the dough is so sticky, stir by hand if needed, using a strong spatula. Add peanuts and stir well. Roll dough in balls and place on cookie sheets lined with parchment paper. Use a fork to make a criss-cross design. Clean the fork in a bowl of water between every one or two cookies to prevent sticking. Bake at 320 degrees F for 10-12 minutes, until edges are golden brown.

Tip for crispier cookies: Cool oven to 170 degrees and re-bake cookies for 1.5 to 2 hours. It really gives you a satisfying crunch!

