The Perfect Peanut Butter Cookie Recipe (Gluten-Free) - www.AndThenWeSaved.com

Ingredients

- 1 cup natural peanut butter
- 1 cup sugar
- 1 large egg, lightly beaten (or use one of these [egg substitutes](#))
- 1 teaspoon vanilla extract
- Coarse sea salt

Directions

- Preheat oven to 350 degrees F and place racks in the upper and lower third of the oven
- In a medium bowl, mix the peanut butter, sugar, egg and vanilla until well combined
- Spoon 1 tablespoon of mix about 1 inch apart onto un-greased baking sheets; flatten mounds with the tines of a fork, making a cross-hatch pattern on the cookies
- Sprinkle coarse sea salt on top of the cookies
- Bake until golden around edges (approx. 10 mins), switching the position of the pans halfway through baking; transfer to racks to cool; repeat with the remaining dough

Makes approx. 18 cookies.

Since there is no flour the peanut butter flavor really stands out!

Throw in whatever you have in your cupboards to add variety to this super versatile cookie recipe. I cut the batter into quarters like I did to experiment with a lot of different cookie options.

These are the variations I made (all gluten-free except where noted):

- Salted peanut butter cookies
- Salted peanut butter and Nutella cookies (the off-brand Nutella is just as good as the real stuff and comes in at $3; add 4-5 tablespoons of Nutella to the recipe; don't mix completely so there is a swirly separated effect)
- Peanut butter cookies
- Peanut butter and marshmallow cookies – These are AMAZING! (add 3 rounded tablespoons of off-brand marshmallow cream ($1); don't mix thoroughly; bake for 2 minutes less than usual)
- Walnut, peanut butter, chocolate chip cookies (use your own discretion when adding in the nuts and chocolate chips, just be sure to leave enough batter to keep the cookies together; with this variation I keep them as little balls so they were nuggets of crunchy deliciousness)
- Pretzel, walnut, chocolate chip cookies (not gluten-free)