

Three Ingredient Peanut Butter Cookies Recipe



Equipment

- Mixing bowl
- Wooden Spoon
- Baking tray
- Baking paper
- Weighing scales

Ingredients

- 200g peanut butter (natural peanut butter is best, you can choose crunchy or smooth)
- 150g caster sugar
- 1 egg

Method

- Preheat your oven to 180 degrees.
- Place baking paper onto a baking sheet.
- Mix all of the ingredients together in a bowl.
- Make into cookie shapes and place onto your baking tray.
- Put into the oven for about 12 mins.
- Leave to cool on the tray for 10 mins before transferring to a cooling rack.

