3-Ingredient Peanut Butter Cookies

This easy cookie recipe uses only 3 ingredients common in everyone's kitchen pantry: peanut butter, sugar and an egg. A perfect recipe to get young children cooking in the kitchen!

Makes: 24 (2-inch) cookies

Ingredients

1 cup smooth peanut butter (well-stirred if using natural peanut butter)
3/4 cup granulated sugar
1 large egg

Directions

1. Arrange oven racks to divide the oven into thirds and heat the oven to 350°F.
2. Line 2 rimmed baking sheets with parchment paper or silicone baking mats.
3. Place peanut butter, sugar and egg in large bowl. Mix with a flexible spatula until well-combined.
4. Using a tablespoon, scoop the dough out into portions and roll into balls. Place the dough balls at least 2 inches apart on the baking sheets, 12 per sheet.
5. Flatten each dough ball with a fork until about 2 inches wide and 1/4 inch thick, creating a crosshatch pattern.
6. Bake for 5 minutes. Rotate the baking sheets between racks and from front to back. Bake until the centers are set, the cookies are lightly puffed, and the edges are firm, 5 to 7 minutes more. Let cool completely on the baking sheets, about 30 minutes. the cookies will firm up as they cool.

Nutrition Info per serving:
Calories: 91, Saturated Fat: 1.2 g, Sodium: 49 mg, Added Sugars: 7.4 g Fiber: 0.5g

Recipe from:
https://www.thekitchn.com/3-ingredient-peanut-butter-cookies-recipe-23587590