

Peanut Butter & Cranberry Cookies

Serves 20

1 cup (280g) peanut butter, crunchy

1 cup (180g) coconut sugar

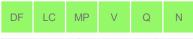
1 egg

1 tsp. baking powder

1/4 cup (35g) cranberries, dried

What you need to do

- 1. Preheat the oven to 360°F (180°C). Line 2 baking trays with baking paper.
- 2. Place the peanut butter and sugar in a bowl and using a hand mixer beat together until well combined. Add the egg and baking powder and beat again. Finally, add the cranberries and stir to combine.
- 3. Roll tablespoonfuls of the cookie dough into balls. Place the balls on lined trays, allowing room between each ball for spreading in the oven.
- 4. Flatten slightly. Bake, swapping trays halfway through cooking, for 10-12 minutes or until light golden. Set aside to cool.
- 5. Once cooled, store in an airtight container.



Prep	Cook	Kcal	Fats(g)	Carbs(g)	Protein(g)
10 mins	12 mins	123	7	13	3

^{*}Nutrition per serving



