



Peanut Butter Cookies with Nut Flour Blend

Delightfully crunchy but a little chewy too, these grain-free peanut butter cookies will please everyone. Made with our [Nut Flour Blend](#).

Yield: about two dozen 3-inch cookies

Ingredients

- ½ cup sugar
- ½ cup brown sugar
- ½ cup peanut butter, almond butter or any nut or seed butter
- ½ cup shortening
- 2 TBSP milk
- 1 tsp vanilla
- 1 egg
- 1¾ cup [Pamela's Nut Flour Blend](#) (200 gr)
- 1 tsp baking soda
- extra sugar to roll cookies

Directions

Preheat oven to 350°.

Mix all ingredients except NUT FLOUR BLEND together by hand or in the bowl of stand mixer with the paddle, until well combined. Add half of the NUT FLOUR BLEND and mix and then repeat with the rest of the NUT FLOUR BLEND.

Scoop and roll cookies into 1-inch balls (dough will be soft). Roll balls in sugar. Place on a parchment paper covered cookie sheet and flatten with the bottom of a glass that is dipped in sugar. This will prevent dough from sticking while being flattened. Sprinkle with turbinado sugar, if you like, before baking.

Bake 9 to 12 minutes. They will be golden and puffy when done. If they fall, they are definitely done and will be very crisp when cooled.

Cookies may be made ahead of time, rolled into balls, and then stored on cookie sheet in refrigerator, well-covered for up to 5 days. Or freeze on cookie sheet, and once frozen, put in plastic bags until ready to use. With either of these methods, remove cookies right before you pre-heat oven. Then roll in sugar and put on cookie sheet. Press to flatten as above, sprinkle with sugar for extra sweetness and shimmer, and bake.

© Pamela's Products, Inc.