

3 INGREDIENT PEANUT BUTTER COOKIES RECIPE

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Easy, step-by-step, instructions for making these surprisingly tasty Peanut Butter Cookies.

3 Ingredient Peanut Butter Cookies – As tasty as they are easy.

While talking with a good friend recently about cooking, as we often times do, she told me she had a recipe she wanted me to try. She said it was for Peanut Butter Cookies, but it only used three ingredients. I might have been a bit interested. Smile.

She proceeded to share the recipe right off the top of her head, and surprisingly, I remembered it as well. Not too bad for old folks huh?

Since I'd not heard of them before, I had to do a quick search of the Internet and quickly found lots of recipes for making them. I guess just about everybody likes a quick and simple recipe.

You can make this with your favorite peanut butter of course, whether it's creamy like I prefer, or the crunchy version. Both will work well.

You must add the egg though, so don't try to leave that out.

Also, the cookies do spread a bit while baking, so give them a bit more room on the pan than what I did in the photos if you want them to come out not sticking together.

I made 22 of these 2 inch cookies from this one recipe. You could easily double it if you want to make more. I'm pretty sure you'll end up making more eventually as they really are very tasty.

This is a quick fix when you want something sweet but can't find anything in the cabinets. It's highly probable that you'll have the necessary three ingredients on hand about all the time.

So, join me in discovering this great new super easy peanut butter cookie. I don't know why it took me so long to learn about these, but I'm glad my friend shared the recipe with me.

Ready to try them? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!

3 Ingredient Peanut Butter Cookies – You'll need these ingredients.

Place the sugar in a medium sized mixing bowl.

Add the peanut butter.

Add the egg.

You'll need a sturdy spoon or spatula to mix everything together. Stir well until fully combined.

Scoop the dough out onto a silicone mat or parchment lined baking sheet.

I'm using my new OXO 2 inch cookie scoop to make these. I'm also placing them on the silicone mat inside the Non Stick Pro baking pan that I recently acquired from our good friends at OXO.

In case you missed it, check out the recipe and review we did for [Salted Chocolate Chip Cookies](#). You can read that while you snack on your Peanut Butter Cookies. Smile

Slightly wet your fingers and gently press down on each ball of cookie dough to flatten it out a bit. Then, use a fork to make the cross marks like we're doing here.

According to the "Internets" adding peanut butter to dough makes it more dense which in turn makes it harder to bake through. Pressing the dough flatter with the hash marks makes them bake more evenly. Who knew? Smile.

Place the cookies on the middle rack of your oven that has been pre-heated to 350F degrees.

Let the cookies bake for about 12 to 15 minutes, or until the edges start to turn slightly brown.

When done, remove the pan from the oven and place it on a wire rack for the cookies to cool.

These spread out more than I thought they would, so be sure to give them plenty of room when you place the scoops of dough in the pan.

They will firm up as they cool.

Enjoy!

I made 22 of these 2 inch sized cookies from this recipe. I'm sure you could easily double it if you wanted to make more. A cold glass of milk is optional, but it does go good with them. Smile.