

## Gluten-Free Peanut Butter and Chocolate Chip Cookies

**Ingredients:** 1/4 tsp salt, 1 large egg white, 1 cup reduced-fat or regular chunky peanut butter, 1/3 cup granulated (white) sugar, 1/4 cup packed brown sugar, 1/4 cup semisweet chocolate minichips

1. Preheat oven to 350 degrees. Line a baking sheet with parchment paper.
2. Place 1/4 teaspoon salt and 1 egg white in a medium bowl and stir with a whisk until egg is frothy. Add 1 cup of chunky peanut butter, 1/3 cup granulated sugar, 1/4 cup brown sugar, and 1/4 cup semisweet chocolate minichips. Stir well to combine ingredients.
3. Divide dough into 20 equal portions (about 1 tablespoon each) and place about 2 inches apart on the baking sheet. Press lightly on the top of each cookie with a fork and press in opposite direction to form crisscross pattern. Cookies should be about 2 inches in diameter.
4. Bake for 10-11 minutes in the 350 degree oven until lightly browned. Remove and cool slightly before moving cookies to a cooling rack.

Makes 18-20 cookies



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