

Gluten-Free Peanut Butter Cookies

Makes about 60 large cookies

Ingredients

1/2 cup gluten-free margarine
1/2 cup brown sugar
1/2 cup white sugar
1 TBS flax mixed with 3 TBS water
1/2 cup salted natural-style peanut butter
1/2 teaspoon baking soda
1 1/2 cups GF flour

Directions:

1. Preheat oven to 375.
2. In a medium bowl, using the electric mixer cream margarine and sugars.
3. Beat in the flax-water mixture and peanut butter.
4. In a separate bowl, mix flours and baking soda evenly.
5. Add to wet ingredients, mixing with your hands until thoroughly blended.
6. Scoop with the ice cream scoop and place 2 inches apart onto parchment lined baking sheet.
7. Press them lightly with a fork in a criss-cross.
8. Bake 8-10 minutes.

Let cool 5 minutes before removing from baking sheet.