# Easy Peanut Butter Cookies

NIBBLEDISH CONTRIBUTOR

## Ingredients

1 Cup Chunky Peanut Butter
1/2 Cup Sugar
1/2 Cup Brown Sugar
1 egg
1 tsp Baking Soda

Optional:  Chocolate Chips (pictured) or peanut butter chips.

## Instructions

Preheat oven to 350 degrees F

Mix Sugar, Brown Sugar, and Peanut Butter in a bowl
With a hand mixer, mix until creamy and consistant
Add egg and baking soda
Mix just until egg has been incorporated.

If you are adding chocolate chips or peanut butter chips, add them after the last step. Use a wooden spoon and mix just enough to distribute the chips.

On a very lightly greased cookie sheet, make a ball that fits in the palm of your hand about the size of a ping pong ball.  This will make about a dozen cookies.

Take a fork and slightly press on each cookie.  (make an X with the fork)

Pop in the oven for 11-13 minutes until the top is slightly browned.  They will be VERY soft when you take them out.  Let them sit on the cookie sheet for about 4 minutes and move them to a cooling rack.  Let them sit before enjoying.

These cookies have no flour and can be enjoyed even by those with wheat allergies.