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# Gluten-Free PB&J Cookies

Cook Time: 0 min

prep Time: 0 min

total Time: 0 min

servings: 0

Ingredients:

- 1/2 cup peanut butter
- 1/2 cup coconut sugar
- 1 egg
- 2 tbsp maple syrup
- 1 teaspoon vanilla
- 1/2 cup oat flour
- 1 teaspoon baking soda
- pinch of salt

Filling:

- Extra peanut butter
- Berry Jam

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Instructions:

Preheat the oven to 350F. Prepare a baking sheet with parchment paper.

Mix together the PB, sugar, egg, maple syrup and vanilla until the coconut sugar is dissolved and the peanut butter is properly blended.

Add the oat flour, baking soda and salt and mix until well combined. Batter will be wet and sticky.

Spoon about a teaspoon of the batter on the parchment paper, making sure to space them apart as they will spread. Recipe will make between 18-20 cookies.

Bake for 12-15 minutes until the edges are set and browned. Cool on a rack. Cookies will be crisp up but still be on the soft side.

Eat plain or spread peanut butter and jam to make a sandwich.