

3-Ingredient Peanut Butter Cookies

INGREDIENTS:

- 1 cup peanut butter (creamy or crunchy)
- 1 cup sugar (granulated or brown sugar)
- 1 large egg

STEPS:

In a mixing bowl, combine the peanut butter and sugar until it's smooth and creamy.

Add the egg and mix until everything is well-blended.

Preheat your oven to 350°F (175°C).

Line a baking sheet with parchment paper or lightly grease it.

Scoop tablespoons of the dough and roll them into balls. Place them on the baking sheet, leaving space between each one.

Use a fork to gently press down on each cookie, creating a crisscross pattern.

Bake for about 10-12 minutes, or until the edges are lightly golden. Keep an eye on them!

Let them cool on the baking sheet for a few minutes before transferring to a wire rack to cool completely.