

4-Ingredient Peanut Butter Cookies

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

Four simple ingredients, one fork, and one bowl yield this insanely easy peanut butter cookie that is also gluten-free and dairy-free. This is a classic recipe that's been around for decades. I'm happy to share the way I make it, along with some tips for you. Our readers might recall this recipe from our culinary mystery [Billionaire Blend](#). Coffeehouse manager Clare is given the difficult task of catering a party with a mix of junk food lovers and young foodies with dietary restrictions (e.g. gluten-free and dairy-free eaters). If you ever find yourself in the same position, this insanely easy cookie could be the one to make everyone happy. Better yet, it's one you can make at midnight in your bathrobe and flip-flops with one fork, one bowl, and a few simple ingredients.

May you eat with joy!

~ Cleo Coyle, author of [The Coffeehouse Mysteries](#)

Makes about 2 dozen cookies

1 large egg

1 teaspoon pure vanilla extract

1 cup regular peanut butter (What brand you use may change your results, see my note below**)

1 cup white, granulated sugar (+ a little extra for rolling)

**** NOTE:** For this recipe, I tested several brands of peanut butter. Classic, creamy Jif and regular Skippy both produced fantastic peanut butter cookies with great texture and flavor. (The Jif was especially tasty.) I found that "natural" peanut butter did not work for this recipe. It produced cookies with a mealy texture and subpar flavor. So please take note that the type of peanut butter you use will change the texture and flavor of your cookies.



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Step 1 - Make Batter: Preheat your oven to 350 degrees F. and line a baking sheet with parchment paper. Break the egg into a mixing bowl and whisk with a fork. Add vanilla extract and whisk again. Add peanut butter and sugar and beat ingredients again with your same trusty fork until smooth.



Step 2 - Form balls and coat with sugar: Dough will be very sticky. Dip clean fingers into a shallow bowl of sugar. (Sugar-coated fingers will prevent sticking.) Tear off small pieces of dough and drop them into the sugar bowl. Lightly roll them into balls that are a little smaller in size than a walnut. (Cookie balls do not have to be perfectly round.) Place them on your lined baking sheet, allowing plenty of room for spreading.



Step 3 - Flatten the dough balls (as shown) with tines of a fork that you dip continually in the sugar bowl to prevent sticking. Make a classic cross-cross pattern as shown in my photos.

Step 4 - Bake the cookies for 10 to 14 minutes until they are golden around the edges. Do not over-bake. If the bottoms become scorched the cookies are inedible!

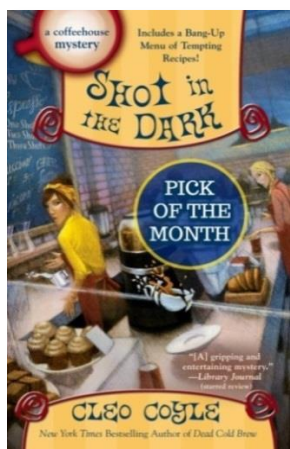
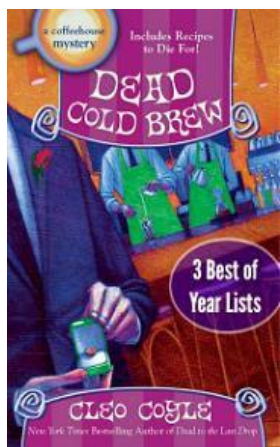
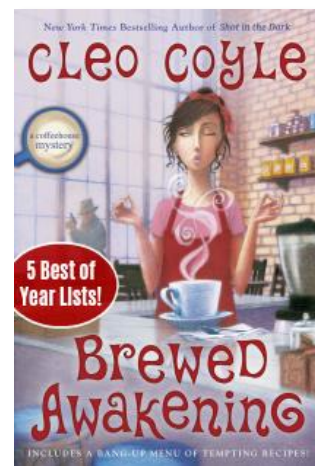


TIP: To be sure cookies are done (without burning), here's what I do. Using a spatula, I gently remove one test cookie from the oven. I flip it on a paper towel and check the color. The bottom of the cookie should be golden brown but not dark brown. (See my photo at left.)

Step 5 – Rest: Warm cookies are delicate and will crumble easily. Allow cookies to rest in pan for 10 minutes, they will firm up. Then you can...

Eat with joy! ~ Cleo

The [Coffeehouse Mysteries](http://www.CoffeehouseMystery.com) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



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