

Gluten Free Chocolate Chip Peanut Butter Cookies

(Makes 32 Walnut-Sized Cookies)



Dry Ingredients:

1 New Hat Baking Chocolate Chip Cookie Mix
1/4 Teaspoon Baking Soda

Wet Ingredients:

1/3 Cup Organic Cane Sugar (Packet Included In Mix)
1/3 Cup Organic Brown Sugar (Packet Included In Mix)
1/4 Cup Firmly Packed Brown Sugar (In Addition to 1/3 Cup Above)
6 TBSP Unsalted Butter (Room Temperature)
1 Large Egg (Room Temperature)
1 Egg White (Room Temperature)
1/2 Cup Creamy Peanut Butter
2 Teaspoons Vanilla Extract

Directions:

- 🍪 Line baking sheets with parchment paper and preheat the oven to 375°F.
- 🍪 Add the baking soda to the dry mix and lightly whisk together.
- 🍪 Cream the vanilla, butter and sugar together in a mixer until fluffy (about 5 minutes).
- 🍪 Add the creamy peanut butter and blend.
- 🍪 Add in the eggs and blend.
- 🍪 Gradually add the dry ingredients to the wet and mix until thoroughly incorporated.
- 🍪 Use a scooper or shape the dough into walnut-sized balls and place them 2" apart on the baking sheets.
- 🍪 Bake 10-14 minutes or until the cookies puff up and begin to crack on top.
- 🍪 Cool cookies on the pan for 2 minutes and remove to a wire rack to cool completely.

Recipe Tips:

- 🍪 For chewier cookies, refrigerate the dough at least 4 hours or overnight before baking. The dough may also be frozen until ready to bake. Please thaw the dough completely and keep it in the refrigerator until ready to bake.
- 🍪 These cookies will keep up to 5 days in the refrigerator, or up to 2 months in the freezer. Place wax paper between layers of cookies when storing.