



## Peanut Butter Cookies Recipe

 Vegetarian  Gluten Free  Low Fod Map

READY IN



50 min.

SERVINGS



60

CALORIES



51 kcal

DESSERT

### Ingredients

- 0.5 teaspoon double-acting baking powder
- 1.3 cups oat flour
- 1 cup peanuts
- 1 teaspoon salt
- 0.5 cup creamy peanut butter
- 0.5 cup sugar
- 0.3 cup butter unsalted at room temperature
- 1 teaspoon vanilla extract

## Equipment

- food processor
- bowl
- baking sheet
- oven
- whisk
- blender
- stand mixer

## Directions

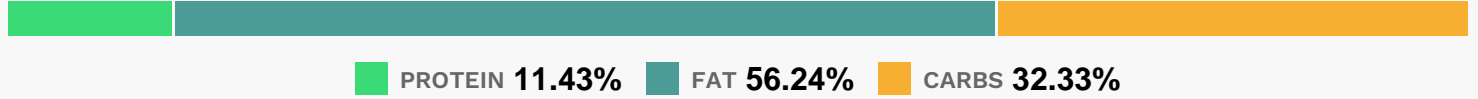
- Preheat the oven to 350°F.
- Spread the peanuts in a single layer on a baking sheet and toast until golden brown, 5 to 7 minutes.
- Remove from the oven and let cool completely. In the bowl of a food processor, pulse the peanuts and flour together until very finely ground.
- Transfer to a bowl and whisk in the baking powder and salt. In the bowl of a stand mixer fitted with the paddle attachment, beat the butter and sugar on medium high speed until well combined and beginning to gain volume, about 2 minutes.
- Add the peanut butter and beat to combine on medium speed, scraping down the sides of the bowl as needed. Reduce the mixer speed to low and add the vanilla. With the mixer speed on low, add the flour–nut mixture and mix until just combined.
- Roll the dough into walnut–size balls, and transfer them to two parchment–lined baking sheets, spacing them 1 inch apart.
- Bake for 15 to 18 minutes, rotating the baking sheets midway through baking, until the edges of the cookies are golden.
- Remove the baking sheets from the oven and let the cookies cool completely. Repeat with the remaining dough. The cookies will keep for up to 3 days in an airtight container. **Sesame Variation**
- Replace the peanuts with 2/3 cup sesame seeds, the oat flour with 1 cup wholegrain Kamut flour, the peanut butter with 1/2 cup tahini. Reduce the salt by half and proceed as directed. Try out more cookie recipes on Food Republic: [Salted Triple Chocolate Brownie](#)

## Batter Cookies Recipe

The Only Snickerdoodle Cookie Recipe You Need To Know

Mini Black And White Cookies Recipe

## Nutrition Facts



## Properties

Glycemic Index:3.17, Glycemic Load:1.25, Inflammation Score:-1, Nutrition Score:1.7208695695938%

## Nutrients (% of daily need)

Calories: 50.89kcal (2.54%), Fat: 3.32g (5.11%), Saturated Fat: 0.93g (5.82%), Carbohydrates: 4.29g (1.43%), Net Carbohydrates: 3.79g (1.38%), Sugar: 1.92g (2.13%), Cholesterol: 2.03mg (0.68%), Sodium: 52.68mg (2.29%), Alcohol: 0.02g (100%), Alcohol %: 0.29% (100%), Protein: 1.52g (3.04%), Manganese: 0.2mg (10.16%), Vitamin B3: 0.71mg (3.57%), Magnesium: 12.09mg (3.02%), Phosphorus: 29.74mg (2.97%), Vitamin B1: 0.04mg (2.53%), Copper: 0.04mg (2.15%), Folate: 8.57µg (2.14%), Fiber: 0.51g (2.03%), Selenium: 1.19µg (1.7%), Vitamin E: 0.24mg (1.58%), Iron: 0.24mg (1.36%), Zinc: 0.19mg (1.28%), Potassium: 40.5mg (1.16%), Vitamin B6: 0.02mg (1.07%)