

A stack of golden-brown, ribbed cookies sits on a wooden surface. In the background, a glass jar of peanut butter is visible with a spoon resting inside. The scene is surrounded by various peanuts, including whole ones, shelled ones, and peanut shells, some of which are scattered on the wooden surface. The lighting is warm and natural, highlighting the textures of the cookies and the wood.

Recipe

**VEGAN
PEANUT
BUTTER
COOKIES**



VEGAN PEANUT BUTTER COOKIES

Prep Time: 10 min

Cook Time: 15 min

Serving: 20-24

1 cup White Granulated Sugar

½ cup Vegan Butter

1 cup Smooth Salted Peanut Butter

1 Tbsp Vanilla Extract

1 ½ cups All Purpose Flour

1 tsp Baking Soda

1 tsp Baking Powder

½ tsp Salt

1 Tbsp Soy Milk/other non-dairy milk

For Rolling: ¼ cup Granulated Sugar

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INSTRUCTIONS

Preheat the oven to 375°F (190°C).

Add the sugar and vegan butter to a mixer and beat them together until creamy. Add the peanut butter and vanilla extract and mix in.

In a separate bowl, add the all purpose flour, baking soda, baking powder and salt and mix together. Add the dry ingredients to the wet and mix in until crumbly. Mix by hand, don't use your electric mixer for this part.

Add the plant-based milk and mix into a cookie dough.

Roll the dough into balls, and then roll the balls in sugar and place them evenly onto a parchment lined baking tray.

Flatten slightly with a fork.

Bake for 10-15 minutes* until golden on top. They will be soft when they come out of the oven but will firm up as they cool.

Makes 20 cookies.

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