

# Peanut butter cookies

dairy and gluten free

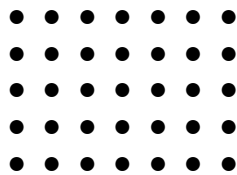
## Makes 50 to 60 cookies

Earth Balance	2 cups
Brown Sugar	2 cups
Sugar	1 cups
Flax Meal	¼ cups mixed with ¾ water
Peanut Butter (Skippy Crunchy)	2 cups
Baking Soda	2 teaspoons
Bob's Gluten Free Flour	6 cups
Roasted Peanuts if available	2 cups

## Directions:

Preheat oven to 350 F for at least 15 minutes. Line sheet pans with parchment.

1. Mix the flex with the water.
2. In a bowl, using the electric mixer cream margarine and sugars.
3. Beat in the flex-water mixture and peanut butter.
4. In a separate bowl, mix flour and baking soda with your hands until there no lumps.
5. Add to wet ingredients, mixing with your hands until thoroughly blended. Mix in peanuts if using.
6. Scoop with the ice cream scoop and place onto parchment lined baking sheet. Place 5 cookies width-wise and 7 length-wise.



1. Press them lightly to flatten just a little bit.
2. Bake for 12 minutes with fan on HIGH. Remove sheet pans from oven and place on the baker's rack.

Let cool completely before handling.