

SAMSSites Recipes

Gluten Free Peanut Butter Cookies

The Internet with changes

I like to choose the flours I use to substitute the white flour and I did with this recipe.

- 1/2 cup turbinado sugar
- 1/4 cup of butter
- 1/4 cup of creamy peanut butter
- 1 large egg
- 1/2 teaspoon gluten-free vanilla
- 1/2 cup of brown rice flour
- 1/4 cup of oat flour
- 1/4 cup of tapioca flour
- 1/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt



Heat oven to 375%. Combine sugar, butter and peanut butter. Add egg and vanilla. Add the dry ingredients. shape dough in to 1 inch balls. Roll in sugar. Please 2 inch apart on ungreased cookie sheet. Flatten balls in criss-cross pattern with fork. Bake for 8-10 minutes until edges are lightly brown.