

## **Best Peanut Butter Cookies Ever**

This is an amazing no-flour peanut butter cookie. It is so easy, even kids like to make it.

**Prep:** 30 mins

**Cook:** 10 mins

**Additional:** 5 mins

**Total:** 45 mins

**Servings:** 36

**Yield:** 3 dozen

### **Ingredients**

2 cups peanut butter

2 cups white sugar

2 large eggs

2 teaspoons baking soda

1 pinch salt

1 teaspoon vanilla extract

### **Directions**

#### **Step 1**

Preheat oven to 175 degrees C. Grease cookie sheets.

#### **Step 2**

In a medium bowl, stir peanut butter and sugar together until smooth. Beat in the eggs, one at a time, then stir in the baking soda, salt, and vanilla.

Roll dough into 1 inch balls and place them 2 inches apart onto the prepared cookie sheets. Press a criss-cross into the top using the back of a fork.

#### **Step 3**

Bake for 8 to 10 minutes in the preheated oven. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.