

## Gluten Free Peanut Butter Chocolate Chip Cookies

### Ingredients:

¼ tsp Salt

1 large Egg White

1 cup of Chunky Peanut Butter

1/3 cup Sugar

¼ cup Brown Sugar

¼ cup Semisweet Chocolate Chips

### Instructions:

1. Preheat oven to 375 degrees
2. Place salt and egg white into a medium size bowl; stir with a whisk until white is frothy. Add peanut butter, granulate sugar, brown sugar and chocolate chips stirring to combine.
3. Divide dough into 20 equal portions (approximately 1 tbs each). Arrange dough 2" apart from one another on a baking sheet lined with parchment paper.
4. Gently press the top of each cookie with a fork and create a crisscross pattern. Roughly 2" in diameter.
5. Bake @ 375 degrees for 10 minutes or until lightly browned.