

Maple Peanut Butter Cookies

Makes 12 servings

Ingredients:

- 1 cup creamy peanut butter
- 1/2 cup pure maple syrup
- 1 large egg
- 1/2 teaspoon vanilla
- Pinch of salt



Directions

1. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. In a medium bowl, stir together peanut butter and maple syrup until smooth.
3. Add egg, vanilla, and salt. Mix until well combined.
4. Scoop tablespoon-sized portions of dough onto the baking sheet, spacing them about 2 inches apart.
5. Flatten each cookie gently with a fork, making a crisscross pattern.
6. Bake 10 to 12 minutes, until edges are set. Allow cookies to cool on the baking sheet for 5 minutes before transferring to a wire rack.

Food Fun Fact

Maple syrup is not just for pancakes! It contains antioxidants and minerals like zinc and manganese, making it a flavorful natural sweetener with a bonus nutritional boost.