

# Peanut Butter & Cranberry Cookies

## Serves 20

1 cup (280g) peanut butter, crunchy  
1 cup (180g) coconut sugar  
1 egg  
1 tsp. baking powder  
¼ cup (35g) cranberries, dried

## What you need to do

1. Preheat the oven to 360°F (180°C). Line 2 baking trays with baking paper.
2. Place the peanut butter and sugar in a bowl and using a hand mixer beat together until well combined. Add the egg and baking powder and beat again. Finally, add the cranberries and stir to combine.
3. Roll tablespoonfuls of the cookie dough into balls. Place the balls on lined trays, allowing room between each ball for spreading in the oven.
4. Flatten slightly. Bake, swapping trays halfway through cooking, for 10-12 minutes or until light golden. Set aside to cool.
5. Once cooled, store in an airtight container.



DF	LC	MP	V	Q	N
Prep	Cook	Kcal	Fats(g)	Carbs(g)	Protein(g)
10 mins	12 mins	123	7	13	3

\*Nutrition per serving