

Three-Ingredient Peanut Butter Cookies

By Ali Slagle

Total Time 25 minutes
(**Prep** 5 minutes | **Cook** 20 minutes)
Yield about 10 cookies

INGREDIENTS

1 cup (270 grams) smooth peanut butter (preferably not natural)

½ cup (99 grams) granulated sugar

1 large egg

PREPARATION

Step 1

Heat the oven to 350 degrees. Line a sheet pan with parchment paper. In a medium bowl, stir together the peanut butter, sugar and egg until combined. Stir vigorously for 20 seconds, until thickened and smooth.

- 1 cup (270 grams) smooth peanut butter (preferably not natural)
- ½ cup (99 grams) granulated sugar
- 1 large egg

Step 2

Use a two-tablespoon ice cream scoop to portion the dough into about 10 cookies (40 grams each), and place on the prepared sheet pan. For a firmer, less fudgy cookie, use a fork to press a cross-hatch pattern into the top of each cookie.

Step 3

Bake for 13 to 16 minutes, until puffed and slightly darker around the edges (they may not look done). Let cool on the sheet pan.

ABOUT THIS RECIPE

Versions of this three-ingredient cookie recipe — just peanut butter, sugar and egg — have appeared in community cookbooks and newspapers for decades, and for good reason: Because there isn't any butter or flour, their flavor is purely peanutty. This rendition is not too sweet (some recipes call for double the sugar) and best made with white sugar and conventional peanut butter, though they are still great with brown sugar or natural peanut butter. This riff also makes a slightly bigger cookie than the old-school recipe, so you get a more tender result. Feel free to add ½ teaspoon vanilla extract to the dough, or flaky sea salt to the tops before baking.