



## 3-Ingredient Peanut Butter Cookies (Gluten-Free Magic!)

### Chef's Note

I call these my “emergency cookies” because you can make them faster than you can say “wait, those are gluten-free?” These cookies saved me more than once when a last-minute sweet tooth hit—or when my daughter with Celiac needed a safe treat for school.

They're chewy, sweet, and just a little salty. And yes, only **three ingredients**. You got this.

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### Ingredients:

- 1 cup [peanut butter](#) (creamy or crunchy, natural or classic—your call but we use Peter Pan Creamy the affiliate link takes you right to it)
  - 1 cup granulated sugar
  - 1 large egg
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### Optional (But Totally Recommended):

- A pinch of salt if your peanut butter is unsalted
  - A splash of vanilla extract (about ½ tsp)
  - Chocolate chips or a drizzle of melted chocolate on top
  - Sea salt sprinkle for *gourmet vibes*
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## Instructions:

1. **Preheat** your oven to 350°F (175°C). Line a baking sheet with parchment paper or a silicone baking mat.
  2. **Mix it up.**  
In a medium bowl, stir together the peanut butter, sugar, and egg until smooth and fully combined. That's it. No flour. No drama.
  3. **Scoop & shape.**  
Roll dough into 1-inch balls (about a tablespoon each). Place on the baking sheet about 2 inches apart. Use a fork to press a crisscross pattern on top—classic cookie style.
  4. **Bake for 9 to 11 minutes**, until the edges are lightly golden. The centers will look soft—that's what we want.
  5. **Cool down.**  
Let cookies sit on the sheet for 5 minutes before transferring to a wire rack. They firm up as they cool, like all wise cookies do.
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## Pro Tips:

- **Make them mini** by rolling smaller balls and reducing bake time to 7–8 minutes.
  - **Freeze the dough:** Roll into balls and freeze for up to 3 months. Bake straight from frozen (just add 1 minute).
  - **Double the batch.** These disappear fast.
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## The Final Word

These cookies are proof that simple can still be spectacular. They're chewy, rich, and endlessly customizable—and they're safe for your gluten-free household. Whether you need a last-minute dessert, an easy bake with kids, or just a little peanut butter therapy, this recipe is here for you.