

PEANUT BUTTER FLAX COOKIES (EGG FREE)

1 cup Mama's Almond Blend flour
1/2 cup ground flaxseed (golden flax is best)
1 1/4 tsp. xanthan gum
3/4 tsp. salt
1/2 tsp. baking soda

1/2 cup butter, or dairy free margarine
3/4 cup peanut butter
1/2 cup brown sugar
1/2 cup sugar
1/2 cup banana, mashed
1 tsp. vanilla

Preheat oven to 350 degrees.

In a medium bowl combine flour, ground flaxseed, xanthan gum, salt, and baking soda. Mix well and set aside.

In a mixing bowl cream butter, peanut butter, brown sugar, and sugar. Add mashed banana and vanilla, mix well.

Pour in half of flour mixture and mix until combined. Repeat with remaining flour.

Using a 1 inch cookie scoop drop dough two inches apart on an ungreased cookie sheet. Bake for 12-14 minutes.

Allow to remain on cookie sheet for 2 minutes before removing to cooling rack. Store in airtight container after completely cooled.

Makes 36-40 cookies

© Gluten Free Mama Kitchen, LLC 2008

Labels: Egg Free, Egg Free Peanut Butter Cookies, Gluten Free