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Peanut Butter Chocolate Chip Cookies - S

These peanut butter chocolate chips cookies will take you back to your childhood. That crisscross pattern screams peanut butter and they deliver mouthwatering peanutty flavor! Add in some chocolate chips and you've reached chocolate peanut perfection!

Makes 12 Cookies

INGREDIENTS:

- 1 1/4 cups TH Cookie Mix
- 1/4 cup TH De-Fatted Pressed Peanut Flour
- 2 Tbs melted butter (for dairy-free use 2 Tbs coconut oil and an extra pinch of TH Mineral Salt)
- 1/3 cup sugar-free peanut butter
- 1 egg
- 1 tsp TH Naturals Vanilla Extract
- 1 tsp TH Naturals Peanut Butter Extract, optional
- 1 tsp molasses
- 3 - 4 Tbs unsweetened nut milk (amount depends on how dry the peanut butter is)
- 1 - 2 pinches of TH Mineral Salt
- 1/3 cup on-plan chocolate chips
- 1/3 cup finely chopped peanuts

DIRECTIONS:

1. Preheat oven to 350°F.
2. Whisk together wet ingredients including peanut butter.
3. Add cookie mix, peanut flour, and salt and blend well. Stir in chocolate chips and chopped peanuts.
4. Drop by rounded tablespoons onto a parchment-lined cooking sheet or silicone cookie mat. Flatten slightly with a crisscross pattern using a fork dipped in granular sweetener.
5. Bake at 350°F for 12-15 minutes.

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