

# Vegan Peanut Butter Cookies

## **Combine dry ingredients in medium bowl:**

- 2 Cups whole wheat pastry flour, (spelt flour may be used but will bake slightly darker)
- 1 teaspoon baking soda
- 3/4 teaspoon fine grain sea salt

## **Combine wet ingredients in larger bowl:**

- 1 Cup chunky natural peanut butter
- 1 Cup real maple syrup
- 1/3 Cup extra virgin olive oil
- 1 1/2 teaspoon vanilla extract

1. Pour the flour mixture over the peanut butter mixture and stir until barely combined, still a bit dusty looking.
2. Let mixture sit for 5 minutes
3. Give one more quick stir, just a stroke or two
4. Drop by heaping tablespoonfuls onto parchment lined baking sheets
5. Press down on each one gently with the back of a fork. (Batter may be chilled for an hour before this step to make the crisscross easier.)
6. Bake for 10-11 minutes at 350°, but don't over bake or cookies will be dry.
7. Let cool for 5 minutes and transfer to a cooling rack.

Optional: Top with chopped nuts or add some carob chips for a peanut butter cup taste.