



THE WEDNESDAY CHEF

Ovenly's Flourless Salted Peanut Butter Chocolate Chip Cookies

Yield: About 18 small cookies

Note: These can be made with different nut butters, but won't hold their shape as well.

The recipe is easily doubled.

170 grams light brown sugar

1 large egg, at room temperature

1/4 teaspoon vanilla extract

225 grams smooth peanut butter (processed, not natural)

Handful semisweet chocolate chips (optional)

Maldon sea salt, to finish

1. Preheat the oven to 350°F. Line a rimmed baking sheet with parchment paper.
2. In a medium bowl, whisk together the light brown sugar and egg until smooth. Whisk in the vanilla extract, then the peanut butter until smooth and completely incorporated. The dough will thicken up as you whisk. Stir in the chocolate chips.
3. Scoop or spoon the dough into small mounds and place on prepared sheet. Sprinkle the dough balls lightly with Maldon salt. Bake cookies for 14 to 15 minutes or until the edges are just golden. Remove from the oven and place the sheet on a cooling rack for 10 minutes to let them firm up. Then transfer the cookies directly onto the rack. The cookies will keep for a few days in an airtight container.