



RASPBERRY PEANUT BUTTER COOKIES



SERVES: PREP TIME: COOK TIME:
 8-10 | 20M | 12M

GLUTEN FREE VEGETARIAN

INGREDIENTS:

½ Cup Crofter's Organic Just Fruit Raspberry Fruit Spread

¼ Cup Gluten Free Rolled Oats

¼ Cup Gluten Free Flour

¼ Tsp Kosher Salt

½ Tsp Baking Powder

½ Cup Brown Sugar

½ Cup Smooth or Crunchy Peanut Butter (Or Nut Butter of Choice)

½ Tsp Vanilla Extract

1 Large Egg

DIRECTIONS:

1. Preheat oven to 325°F. Line a baking tray with parchment paper or tin foil. Lightly spray with non-stick cooking spray and set aside.
2. In a medium/large sized bowl, combine the rolled oats, flour, salt, baking powder and brown sugar. Whisk to combine. Next, add in the peanut butter/nut butter, vanilla extract and egg. Combine with a spoon until a dough like consistency is achieved.
3. Scoop out roughly 1 tbsp of dough. Now roll in the palms of your hands to form dough balls. Place them on the prepared baking sheet about 1 inch apart. Continue this until all the dough is used. Lightly press down each cookie with a fork to make it a flatter circle shape, giving it the classic peanut butter cookie look.
4. Bake for 12-15 minutes or until the cookies turn a delicious golden color and the edges begin to darken. Make sure to not overcook as we want these cookies to remain chewy.
5. In a small sauce pot over low-medium heat, add in the Crofter's Organic Just Fruit Raspberry Fruit Spread. Simmer for 5-10 minutes (this will make it easier to drizzle).
6. Remove cookies from the oven and allow them to cool on a wire rack for at least 10 minutes. Once cooled, drizzle with raspberry fruit spread on-top of the cookies. Allow the raspberry drizzle to firm up at room temp. for 5 minutes. Store in an airtight container, enjoy!