Peanut Butter Cookies (DF/GF)

Ingredients:

- 1 cup gluten-free flour
- 3/4 tsp baking soda
- 1/2 tsp sea salt
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1/3 cup melted coconut oil
- 1 cup creamy peanut butter
- 1 large egg
- 1 1/2 tsp vanilla extract

Directions:

1. In a small bowl, whisk together flour, baking soda, and salt
2. In a large bowl, beat sugar, coconut oil, peanut butter, egg, and vanilla with a hand mixer until well combined
3. Fold the dry ingredients into the wet ingredients until well combined (it will be dry and crumbly-feeling)
4. Portion the dough, shape it into balls, and add to a plate or tray
5. Chill in the fridge for 1 hour
6. Preheat oven to 350° F
7. Transfer dough to baking trays and bake for 11-14 minutes
8. Remove and let cool on the trays

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