

# Peanut Butter Chocolate Chip Cookies

A HEALTHY, DELICIOUS, MEAT-FREE RECIPE

Servings: 24

Serving Size: 1 cookie

Ingredients	Quantity	Measure
All-purpose flour	1 ½	cups
Sugar	½	cup
Brown sugar	½	cup
Baking soda	¾	tsp.
Arrowroot powder	1	tsp.
Salt	¼	tsp.
Peanut butter	1	cup
Vanilla	½	tsp.
Vegan margarine (softened)	¼	cup
Almond milk	½	cup
Chocolate chips	6	oz.

## Preparation

1. Preheat oven to 350 degrees.
2. In a stand mixer, blend sugar, brown sugar, peanut butter, vanilla, margarine and almond milk.
3. Add flour, arrowroot powder and salt. Mix until blended.
4. Fold in chocolate chips by hand.
5. Use a portion scoop, divide dough into 24 pieces. Scoop onto a baking sheet atop parchment paper, and flatten slightly.
6. Bake 350 for 10-12 minutes or until lightly brown.

## Nutrition Information \*From USDA Nutrient Database

Calories: 173 Total Fat: 10g Saturated Fat: 2.5g Monounsaturated Fat: 5g

Polyunsaturated Fat: 2g Trans Fat: 0g Cholesterol: 0mg Carbohydrate: 19g Fiber: 1g Total Sugar: 12g

Protein: 4g Sodium: 125mg Vitamin A: 2µg Vitamin C: 0mg Calcium 21mg Iron 1mg Folate: 32µg

