



Healthier Classic Peanut Butter Cookies

Savannah · 29/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

48

Description

I love peanut butter cookies but they are always a little greasy I came up with this healthier version and its a little less greasy I love it

Ingredients

— - ½ cup unsalted butter - 1 cup crunchy peanut butter - ¼ cup applesauce - 1 cup white sugar - 1 cup packed brown sugar - 4 egg whites - 2 ½ cups all-purpose flour - 1 teaspoon baking powder - 1 ½ teaspoons baking soda

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Beat butter
2. peanut butter
3. applesauce
4. white sugar
5. and brown sugar with an electric mixer in a large bowl until smooth. Add eggs and beat until smooth. Sift together flour
6. baking powder
7. and baking soda in a separate bowl; stir into peanut butter batter. Put batter in refrigerator for 1 hour. Roll dough into walnut-sized balls and place 2 inches apart onto ungreased baking sheets. Flatten each ball with a fork
8. making a crisscross pattern. Bake in preheated oven until cookies begin to brown
9. about 10 minutes. Editor's Note: This recipe is a healthier version of Classic Peanut Butter Cookies.