



Yield: 24

1 cup organic unsalted peanut butter

¾ cup granulated cane sugar

1 large egg, slightly beaten

½ teaspoon baking soda

¼ teaspoon kosher salt

¾ cup dark chocolate, roughly chopped

*½ cup roasted unsalted peanuts,
chopped*

fine grain fleur de sel to finish cookies

**FLOURLESS PEANUT BUTTER CHOCOLATE
CHUNK COOKIES**

I've always liked the flavor of peanut butter cookies, but was turned off by the dryness and gritty texture that comes from using flour. This recipe is great because it uses organic peanut butter as binder rather than flour. While you're making them, the dough might seem a little different than what you're used to. It'll be more wet seem to fall apart a little bit. Don't worry. Once they're baked, everything falls into place and you'll really appreciate the flavor and consistency organic peanut butter gives these cookies.

BAKE THE COOKIES

- Preheat the oven to 350°F. Line the bottoms of two 12-by-18-inch sheet pans with parchment paper.
- In a large bowl, stir the peanut butter, sugar, egg, baking soda and kosher salt until combined.
- Stir in the chocolate and peanuts.
- Using a small, greased ice cream scoop, measure out the dough in teaspoon sized balls.
- Place the dough on the prepared pans, spacing them 2 inches apart.
- Bake on the middle shelves of the oven, rotating the pans 180 degrees halfway through the baking time, until lightly golden and spread to a puffy mound, about 12 to 14 minutes.
- Sprinkle lightly with fleur de sel.
- Let cool completely on the pans on wire racks.
- Store in an airtight container at room temperature for up to week.