



Sugar free peanut butter cookie

Ingredients

- 2 cups smooth natural peanut butter
- 2 cups granular no-calorie sweetener (like Splenda®)
- 2 large eggs

Instructions

1. **Preheat** your oven to 350°F (175°C). Line a baking sheet with a silicone baking mat or parchment paper.
2. **Mix it up:** In a medium bowl, stir together the peanut butter, sweetener, and eggs until the mixture is smooth and fully combined.
3. **Scoop and drop:** Drop spoonfuls of dough (about 1 tablespoon each) onto the prepared baking sheet, spacing them about 2 inches apart.
4. **Bake:** Place in the preheated oven and bake for about 8–10 minutes, or until the centers look set and dry.
5. **Cool:** Let the cookies cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.