

PEANUT BUTTER-HAZELNUT COOKIE SANDWICHES

Serves: 18 (1 cookie sandwich each)

GF VG

baking powder, gluten-free

sea salt (or Himalayan salt)

Total Time: 15 min. Prep Time: 5 min. Cooking Time: 10 min.

 $1\frac{1}{2}$ tsp.

3/4 cup light brown sugar

 $\frac{1}{2}$ cup all-natural peanut butter $\frac{1}{4}$ tsp. sea salt 1 large egg $\frac{1}{4}$ cup + 2 Tbsp. Nutella®

1 large egg 1 tsp. pure vanilla extract

1¹/₃ cups gluten-free all-purpose flour

(preferably Bob's Red Mill®

All-Purpose Baking Flour, red label)

SPECIAL EQUIPMENT: Parchment paper

1. Preheat oven to 400° F.

2. Line two baking sheets with parchment paper; set aside.

- 3. Add brown sugar, peanut butter, egg, and extract to a large mixing bowl; using a handheld beater, whip mixture into a cream.
- 4. Add flour, baking powder, and salt; beat to combine.
- 5. Using clean hands, shape dough into 36 equal balls (about 1½ tsp. each). Place balls, a few inches apart, on prepared baking sheets; lightly smash each ball flat with the back of a fork.
- 6. Bake for 8 to 10 minutes, or until cookies are set, but not hard. Let cool on sheets.
- 7. To make cookie sandwiches, spread 1 tsp. Nutella on each cookie; place another cookie on top. Repeat with remaining cookies.

RECIPE NOTES:

- Dough will look dry, but will hold together once you squeeze it.
- If your dough is too dry and doesn't hold together, you can beat in water, 1 tsp. at a time, until you reach the desired consistency.

Nutritional Information (per serving):

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Calories: 155	Cholesterol: 12 mg	Fiber: 1 g
Total Fat: 6 g	Sodium: 50.5 mg	Sugars: 12 g
Saturated Fat: 1 g	Carbohydrates: 22 g	Protein: 3 g

Container Equivalents (per serving)

Bob's Red Mill is a trademark of Bob's Red Mill Natural Foods, Inc.

Nutella is a trademark of Ferrero U.S.A., Inc.

Recipes containing the oi icon are designed to be Gluten-Free and contain no gluten. If you are following a gluten-free diet, remember to check all labels to confirm your ingredients are 100% gluten-free, since foods are often processed at facilities that also process wheat and other grains.

Recipes containing the voicion are designed to be Lacto-Ovo vegetarian and contain no poultry, meat, or fish. Please read product labels for each ingredient to ensure this to be the case.