

### PEANUT BUTTER/MACADAMIA BUTTER COOKIES

For these cookies, use natural peanut butter, without hydrogenated oil or added sugar, or macadamia nut butter. The oil in natural peanut butter usually separates and rises to the top of the jar if allowed to sit for any extended period of time. Mix this oil into the peanut butter. Do not pour it out. If you do pour it out, replace it with an equal amount of melted coconut oil. Maintaining the original fat content of the peanut butter produces the best results with this recipe.

#### Ingredients

- 1/2 cup sifted coconut flour
- 1 cup natural peanut butter
- 1/2 cup peanuts/macadamias, coarsely chopped (optional)
- 1 1/2 cups brown sugar
- 4 eggs
- 1/2 teaspoon vanilla
- 1/2 teaspoon salt

#### Method

Mix together peanut butter, peanuts, sugar, eggs, vanilla and salt. Stir in peanuts and coconut flour. Batter will be runny. Drop by the spoonful 2 inches apart on greased cookie sheet. Bake at 190 Degree C (375F) for 14 to 15 minutes. Cool slightly and remove from cookie sheet. Makes about 3 dozen cookies.