



# Coconut sugar cookies

20'

Hands on

30 minutes'

Hands off

10'

Cook Time

10

Portion(s)

1

Difficulty



## Method

- Preheat the oven to 180° C (350° F) set to fan.
- In a mixer's bowl, beat the egg and the coconut sugar with the whisk attachment at high speed for 3-5 minutes, until the egg is fluffy and the mixture becomes white.
- Add the peanut butter and beat for 1 more minute.
- In a [bowl](#), mix the flour and the baking soda with a wooden spoon, and add them to the mixer's bowl.
- Beat for 1 minute until the ingredients are homogenized and remove the bowl from the mixer.
- Shape into round cookies, 40 g each, and softly press their center with your hand to make them wider.
- Transfer the cookies to a [baking pan](#) lined with parchment paper, and place them one next to the other by leaving a gap between them, as they will spread while baking.
- Bake for 8-10 minutes, until golden.
- Remove the baking pan from the oven and let the cookies thicken completely, onto a [rack](#), for about 30 minutes. When you remove the cookies from the oven, they will be very soft but they will thicken while cooling.
- Serve.

## Tip

Store in jars or bowls by sealing them airtight with plastic wrap. Preserve them for 5 days at room temperature.

## Ingredients

- 1 medium egg
- 80 g coconut sugar
- 250 g peanut butter, soft
- 50 g all-purpose flour
- ¼ teaspoon baking soda

## Διατροφικός πίνακας

Nutrition information per portion

212 Calories (kcal)	13.0 Total Fat (g)	3.4 Saturated Fat (g)	14.0 Total Carbs (g)
11%	19%	17%	5%
8.8 Sugars (g)	7.8 Protein (g)	1.9 Fibre (g)	0.52 Sodium (g)
10%	16%	8%	9%