

# Gluten-Free Peanut Butter Chocolate Chip Cookies

## Ingredients

- 1/4 teaspoon salt
- 1 large egg white
- 1 cup reduced-fat chunky peanut butter
- 1/3 cup granulated sugar
- 1/4 cup brown sugar
- 1/4 cup semisweet chocolate mini-chips

## Preparation

Preheat oven to 375°.

Place salt and egg white in a medium bowl; stir with a whisk until white is frothy. Add peanut butter, granulated sugar, brown sugar, and chocolate chips, stirring to combine.

Divide dough into 20 equal portions (about 1 tablespoon each); arrange dough 2 inches apart on a baking sheet lined with parchment paper. Gently press the top of each cookie with a fork; press the top of each cookie again to form a crisscross pattern, and flatten to a 2-inch diameter. Bake at 375° for 10 minutes or until lightly browned.