

Peanut Butter Cookies

Ingredients

- 1/3 cup natural peanut butter
- 1/2 cup sugar
- 6 tablespoons cannabis infused butter, room temperature
- 1 egg, beaten
- 1 cup all purpose flour
- 1 teaspoon baking powder

Instructions

- Preheat the oven to 350 degrees F and line 2 baking trays with parchment paper.
- Beat together the peanut butter, sugar and infused butter in a mixing bowl until well combined.
- Add the egg, baking powder and half the flour and mix to a paste.
- Add the rest of the flour a little at a time until dough gets to the right consistency to shape the cookies (you may need a little more flour or a little less depending on the consistency of your peanut butter).
- Dump the dough out onto a cutting board and shape into walnut sized balls.
- Arrange on the baking tray and flatten gently with a fork. You can cross hash the fork imprint to give some visual appeal.
- Bake in the oven for 15 minutes until golden.
- Remove from the oven and let stand until the cookies firm slightly. Transfer the cookies to racks to cool.

This recipe will make around 20 cookies. Store in a container or freeze.

Notes