

low-carb sugar-free peanut butter cookies

1 cup natural, no sugar creamy peanut butter
1/4 cup Stevia or 2 1/2 tsp. liquid stevia
1 egg
1 tsp vanilla extract

Directions

Preheat oven to 350 degrees.

Put all 4 ingredients into a medium size bowl. Mix thoroughly until well blended. Roll dough into walnut sized pieces, and place on a greased cookie sheet. Press a fork into the balls, making cross hatched design.

Bake for 12 minutes & move to cooling rack.
Store in an air-tight container.