**Peanut Butter Vegan Cookies**

Portion: 20 cookies (4 x 5)

***Ingredients and Instructions***

Vegan Butter 4 1/2 Ounce (9 tablespoons)

Sugar 6.17 Ounce (3/4 cup + 2 1/2 tablespoon)

Brown Sugar 3 3/4 Ounce (1/2 cup)

Creamy Peanut Butter 7.01 Ounce (3/4 cup)

Unsweetened Almond Milk 2 3/4 Ounce (1/3 cup)

Vanilla Extract 1/2 Teaspoon

All-purpose Flour 7 1/4 Ounce (1 cup + 2/3 cup)

Baking Soda 3/4 Teaspoon

Salt 3/4 Teaspoon

1. Using a mixer, cream butter and sugars until light and fluffy.

2. Add peanut butter and mix until completely combined, scraping bowl as needed.

3. Add almond milk and vanilla to creamed mixture; mix well.

4. In a different bowl, combine flour, baking soda, and salt; blend thoroughly.

5. Add dry ingredients to creamed mixture; mix well.

6. On a parchment lined baking sheet, drop dough by rounded tablespoons 2 inches apart

7. Bake at 375F for 8 – 10 minutes