

3-Ingredient Peanut Butter Cookies with a Jelly Surprise

Peanut Butter & Jelly Cookies ???



OVEN
350°F

TIME
30 min

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INGREDIENTS

1 cup creamy peanut butter
1 cup granulated sugar
1 large egg
1/2 cup jelly (grape, raspberry, strawberry-your pick!)

DIRECTIONS

1. Preheat & PrepPreheat oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. Mix the DoughIn a large mixing bowl, stir together the peanut butter, sugar, and egg until smooth and fully combined.
3. Shape the CookiesScoop tablespoon-sized portions of dough and roll into balls. Place them on the prepared baking sheet about 2 inches apart.
4. Add the JellyUsing your thumb or the back of a spoon, gently press an indentation into the center of each cookie. Fill each indentation with about 1/2 teaspoon of jelly.
5. BakeBake for 10-12 minutes or until cookies are lightly golden and just set. Don't overbake-they'll firm up as they cool.
6. CoolLet cookies cool on the baking sheet for 5 minutes, then transfer to a wire rack to cool completely.

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/3-ingredient-peanut-butter-cookies-with-a-jelly-surprise/>