

# Peanut Butter Angel Cookies

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SERVINGS: 16

## TIP

Splenda granular works best for this recipe; subbing other sugar free granular subs may not work. I keep some Splenda handy just for these cookies. Also, these cookies don't fair well if overbaked and can quickly become dry to eat; make a note on the recipe to cut the bake time down for the next time

## NUTRITION INFO

Calories — 101    Fat — 8 g    Protein — 4 g  
Carbs — 6 g    Fiber — 1 g    Net Carbs — 5 g

Nutrition has been calculated using the MyFitnessPal recipe calculator.

## INGREDIENTS

- 1 C. creamy peanut butter
- 1 ¼ C. granulated Splenda®, divided
- 1 large egg
- 1 tsp. vanilla extract

## DIRECTIONS

1. Preheat oven to 350 degrees.
2. Line a baking sheet with parchment paper; set aside
3. Place ¼ C. Splenda® into a bowl for rolling cookies; set aside.
4. In a medium mixing bowl, add peanut butter, 1 C. of Splenda®, egg and vanilla. Using an electric hand mixer, mix until smooth and blended.
5. Using a small cookie scoop or tablespoon, scoop batter and roll into a ball between hands making 16 cookies; roll cookie ball in Splenda® to coat and place on baking sheet 2" apart.
6. Using a fork, press down on each cookie making a criss-cross pattern.
7. Bake 12 - 14 minutes or until lightly browned.
8. Let cool on baking sheet a few minutes before removing to cooling rack.