

The Gluten-Free, Dairy-Free Option (Peanut Butter Cookies)

History:

Peanut butter was not invented until 1895, when Dr. John Harvey Kellogg patented it as a healthy protein substitute for people with no teeth. So, the inclusion of peanut butter cookies has no historical merit for a 1689 book party, but you should have a gluten-free and dairy-free option for those allergic to lactose and gluten, and this is our tried-and-true recipe to cover both of those bases in one. You can easily modify an icing decoration to match your club's theme.

Ingredients:

1 c peanut butter
1 c brown sugar
1 large egg
1 tsp vanilla extract



Directions:

Preheat oven to 350° F. Combine all ingredients and drop by spoonful on cookie sheet. The key is not to flatten the drops too much, and to keep them thick. Bake for 8 minutes. Let cool.

For the perfect finish, ice the cookie with Simple Mills Organic Vanilla Frosting (or equivalent), which is gluten-free and dairy-free. A drop of blue food coloring will give you an ocean, and you can decorate it with a nautical ship or anchor on a toothpick. Can't find organic icing? Add a couple drops of blue food coloring to creamy peanut butter and spread a small amount over each cookie. This step is optional.

Recipe by Leah Angstman.