



The Best Vegan Peanut Butter Cookies: Soft, Chewy, and Irresistible

Description

These vegan peanut butter cookies are delightfully soft and chewy, packed with rich peanut butter flavor, and made with simple ingredients. This easy one-bowl recipe is completely dairy-free and egg-free, yet still achieves the perfect texture. A touch of brown sugar enhances the sweetness while a hint of salt balances the flavors beautifully. Whether you prefer them as an afternoon treat or a midnight snack, these cookies are sure to become a staple in your kitchen!

Ingredients:

- **1 cup natural peanut butter (creamy or crunchy, unsweetened)**
- **3/4 cup brown sugar (or coconut sugar for a refined sugar-free option)**
- **1/4 cup non-dairy milk (almond, soy, oat, or coconut milk work well)**
- **1 teaspoon pure vanilla extract**
- **1 cup all-purpose flour (or oat flour for gluten-free cookies)**
- **1/2 teaspoon baking soda**
- **1/4 teaspoon salt**

Instructions:

1. Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper.
2. In a mixing bowl, combine the peanut butter, brown sugar, non-dairy milk, and vanilla extract. Stir until smooth and well blended.
3. Add the flour, baking soda, and salt. Mix until a thick dough forms. If the dough feels too dry, add a splash of non-dairy milk.
4. Scoop tablespoon-sized portions of dough and roll them into balls. Place them on the prepared baking sheet, spacing them about 2 inches apart.
5. Use a fork to gently press down each cookie in a crisscross pattern.
6. Bake for 10–12 minutes, or until the edges are lightly golden. They may appear soft but will firm up as they cool.
7. Allow the cookies to rest on the baking sheet for 5 minutes before transferring them to a wire rack to cool completely.