

Pecan Peanut Butter Cookies

*This recipe was inspired by the Grandma's Peanut Butter cookies in the [LMS](#) Family Cookbook

Ingredients:

1/2 cup + 1 tbsp butter at room temperature

1/2 cup peanut butter (try to find a natural peanut butter with no added sugar)

1 cup granulated sugar

2 tbsp ground flaxseed

1 tsp vanilla

1 egg

1 1/2 cups flour – I prefer [El Faro Flour Blend](#)

1 tsp baking soda

1/2 cups chopped pecans

Prep Time:

20 minutes

Cook Time:

10-12 Min

Total Time:

30 minutes



Directions:

1. Preheat your oven to 375.
2. Place the ground flaxseed in 1/4 cup of water and let soak for 20 minutes.
3. Chop the Pecans.
4. Combine all ingredients and mix thoroughly.
5. Shape balls, about an inch in diameter. Then place on a prepared cookie sheet.
6. Press down with a fork that has been dipped in water.
7. Bake in preheated oven for 10 to 12 minutes. Cookies should be a golden brown.
8. Cool on a cooling rack.