Easy Peanut Butter Cookies Recipe / Eggless Vegan Cookies



Hello Friends, I am back after a break. Hope everyone is doing good

This easy peanut butter cookies recipe is my husband favorite. I often make at home and I really love these cookies.

They are really soft, moist, chewy and it just melts in your mouth with full of peanut butter flavor.

If you are peanut butter lover like me, then you should try this healthy eggless vegan cookie recipe made with no eggs, no butter, brown sugar, oat flour and peanut butter. Serve this warm cookies with glass of milk or tea.



Easy Peanut Butter Cookies Recipe / Eggless Cookies Recipe



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Prep time
15 mins
Cook time
10 mins
Total time
25 mins

Author: Gayathri Ramanan
Recipe type: Cookies
Cuisine: American
Serves: 11

Ingredients

- ½ Cup of Peanut Butter
- ½ Cup of Brown Sugar
- 1 Tsp of Vanilla Extract
- ⅓ Cup of Oat Flour
- ½ Tsp of Baking Soda
- ⅛ Tsp of Salt
- 2 Tbsp of Water

Instructions

1. Preheat the oven to 350 F.
2. To a large mixing bowl, add all the ingredients, stir well with a fork to combine.
3. Make a small sized balls out of the dough and flatten it with palms.

4. Dough may crack a bit after you pressed down, its okay
5. Place the parchment paper in the baking tray.
6. Now arrange all the flattened balls in the baking tray.
7. Using fork, make criss cross pattern (Press it horizontally and vertically). Do it same for all the cookies.
8. Place the tray in the oven and bake it for 10 mins or until the cookies are lightly browned on the edges.
9. Take it out and cool it for 5 mins.After 5 minutes, cool down in wire rack and serve it warm or cold with coffee or tea.

Notes
Here I used oat flour..to make oat flour, first fry the oats in a pan, cool it and grind it.
You can use maida (All purpose flour) in place of oat flour.
You can also freeze the cookie dough and bake them whenever needed.
Baking time may vary depends on the size of the cookies.
Check your cookies 2 mins before the mentioned time and bake accordingly.
For variation, you can add some chocolate chips to the batter.



Tags: peanut butter cookies recipe, easy peanut butter cookies, peanut butter oatmeal cookies, soft peanut butter cookies, eggless peanut butter cookies recipe, no egg no butter cookies recipe.

Eggless Chocolate Mayo Mug cake with peanut butter frosting- My First Guest Post



Eggless Chocolate Mayo Mug cake with peanut butter frosting is a wonderful and yummy mug cake. It takes only 2 mins, very easy and quick to make cake recipe.. Personally I love

chocolate cakes, I already posted eggless vegan chocolate cake and single serving no butter eggless chocolate cake in my blog. Sometimes during nights I crave for sweets and this cake is my choice. This is my first guest post. When maha of mahalovelyhome invited me for guest post I said yes. she is a nice person and a great blogger living in Brazil with her husband and 2 kids. She got a amazing blog with tons of recipes. Please head over to her space too. Thanks Usha for giving me a wonderful opportunity to do a guest post in your space.

Eggless Chocolate Mayo Mug cake with peanut butter frosting- My First Guest Post



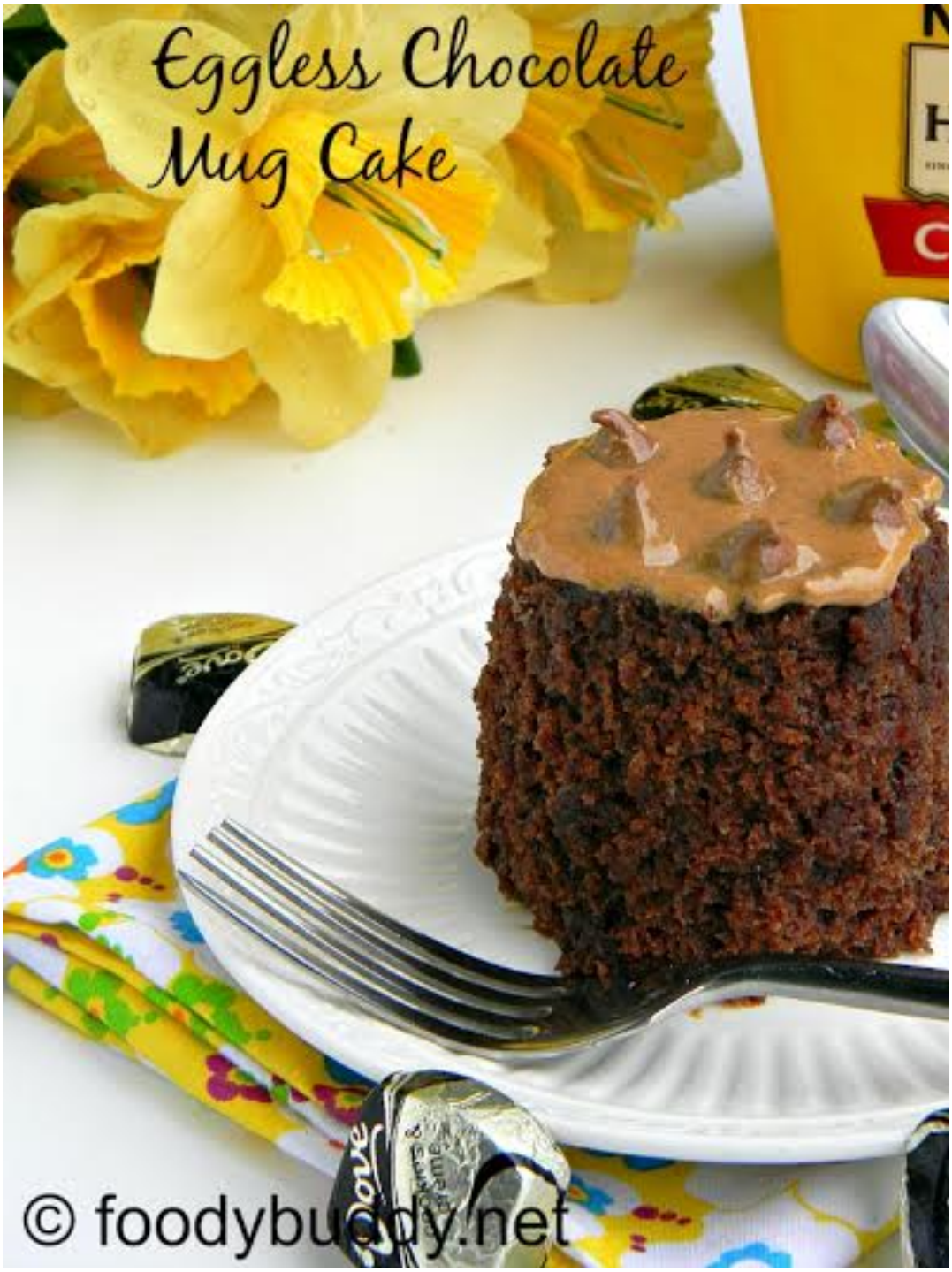
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Prep time
5 mins
Cook time
2 mins
Total time
7 mins

Eggless Chocolate Mayo Mug cake with peanut butter frosting is a yummy, soft mug cake that can be done in 2 mins. You can have it for breakfast or in evening .
Author: Gayathri Ramanan
Recipe type: mug cake
Cuisine: American
Serves: 1
Ingredients

- ¼ Cup of Maida (All Purpose Flour)
- 1 Tbsp of Unsweetened Cocoa Powder
- 1 Tbsp of Eggless Mayonnaise
- 1 Tsp of Oil
- 3 Tbsp of Sugar
- 2 Tbsp of Water
- ½ Tsp of Baking Powder
- Pinch of Salt

Instructions

1. In a bowl, whisk together the mayonnaise, oil and sugar with a fork.
2. Stir in the water and vanilla.
3. Add cocoa powder, flour, salt and baking powder.
4. Beat the batter until smooth.
5. Microwave the cake for 2 mins until risen and firm. Stop after 1 min for a sec, give a pause, then again microwave it for 1 min.
6. Hot, yummy Eggless Chocolate mayo mug cake.
7. Top it with peanut butter and decorate it with choco chips.



The Best Eggless Pineapple

Upside Down Cake Recipe



This is my long time wish to bake the best Eggless pineapple upside down cake recipe. Actually my friend birthday was last month, I know she loves pineapple so I baked this cake for her birthday. We invited her to our house and surprised her with this cake and gifts. She was so happy and excited, after she tasted the cake she said OMG, the cake was so good and delicious. I was on cloud nine. This pineapple cake is very simple to make, they are so soft and sweet, pineapple slices adds a nice texture, rich taste from butter and sweetness from condensed milk, so when you bite the cake, it justs melts in

your mouth. If you are a pineapple lover, you should try this cake. This pineapple upside down cake is perfect for any special occasion.

I am not a big fan of Maraschino cherry. If you like, you can use that otherwise use any kind of cherries as per your taste.

I took this video with one hand on camera and my other hand was cooking..So sorry if the video was not clear.

How to make Eggless Pineapple upside down cake

Ingredients for Eggless Pineapple Upside Down Cake Recipe

Recipe Source: 4thsensecooking

Preparation Time : 25 mins Cooking Time : 40 mins Serves: 1 cake

- Pineapple Slices
- Cherries

For Caramel

- 4 Tbsp of Brown Sugar
- 2 Tbsp of Butter
- 1 Tbsp of Water

For Cake

- 1 Cup of All Purpose Flour
- 1/2 Tsp of Baking Soda
- 1 Tsp of Baking Powder
- 6 Tbsp of Butter
- 200 ml of Condensed Milk

- 50 ml of Water
- 100 ml of Milk
- Few Pineapple pieces

Method for Pineapple Upside Down Cake Recipe

Caramel Preparation :

- Heat the pan, add brown sugar and butter. Mix well until sugar caramelizes. Stir it constantly until you get golden brown syrup.
- Pour the syrup into a baking pan.
- Drain the pineapple from the can and place it on top of the caramel. Arrange the cherries in between the pineapple slices.

To make pineapple cake

- Preheat the oven to 350 F (180 C)
- In a mixing bowl, add butter and condensed milk, beat well until smooth. To that add maida (APF), chopped pineapple, baking soda, baking powder, milk and water, stir well without any lumps.
- Gently pour the batter over the pineapple slices.
- Bake it for 35-40 mins. Check with tooth prick by inserting in the center. The cake is done if toothprick comes out clean.
- Invert the cake onto your serving plate and allow it to cool before slicing.
- Hot, yummy pineapple upside down cake is ready to serve.

Tips

- Don’t over bake the cake, not more than 40 mins.
- Don’t allow the cake in the baking pan not more than 15 mins, otherwise the caramel turns hard again.
- You can use any cherry variety. Here I don’t get the

variety of cherry that we get in Indian bakery shop.

- You can limit the no of cherries, if you don’t like the taste.



Tags: the best eggless pineapple upside down cake recipe, eggless pineapple cake recipe, eggless cake with condensed milk, cake recipe with milk maid, pineapple cake recipe, eggless pineapple cake with condensed milk, cake recipe, easy pineapple cake, upside down cake recipe, eggless baking