Peanut Maple Cookies

Ingredients

1/2 c real maple syrup
1/4 c canola oil
1/2 c chunky peanut butter, natural, no-sugar added
1 t pure vanilla extract
1 c unbleached flour

Instructions

Pre-heat oven to 350 degrees. Mix maple syrup, oil, peanut butter and vanilla in a medium bowl. Add flour and mix until combined well - do not over-mix.   Drop generous teaspoons of mix onto a greased or parchment-lined cookie sheet. Press a fork across the top of the cookie to flatten, both directions. Bake for 20 - 23 minutes. Allow to cool for 5 minutes before removing from the cookie sheet.