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- ☐☐ One large egg at room temperature, thoroughly beaten
- ☐☐ One cup of granulated sugar
- ☐☐ One cup of smooth peanut butter

Instructions

- **Combining Ingredients:** In a capacious bowl, amalgamate the beaten egg with granulated sugar and smooth peanut butter. Stir the mixture diligently until it achieves a homogenous consistency, ensuring that the ingredients are thoroughly integrated.
- **Shaping the Dough:** Utilize a tablespoon to measure out even portions of the dough. Roll each portion into a neat spherical shape using the palms of your hands. Subsequently, employ a fork to gently press down on each sphere, creating a criss-cross pattern on the surface of the dough. This not only flattens the cookies for uniform cooking but also imparts a pleasing texture.
- **Preheating and Cooking:** Preheat the air fryer to a temperature of 400 degrees Fahrenheit. While the air fryer is heating, lightly grease the basket to prevent sticking. Place the prepared cookies into the air fryer basket, ensuring that they are spaced approximately one inch apart to allow for even circulation of air and heat. Cook the cookies for approximately 3 to 4 minutes or until they appear lightly browned and exhibit a slight crispness around the edges.
- **Cooling:** After cooking, allow the cookies to cool marginally on the pan before transferring them to wire racks. This will enable them to firm up slightly and achieve the desired texture. Once sufficiently cooled, the cookies are ready to be served or stored for later enjoyment.