



1-2-3 Chewy Peanut Butter Cookies

 Vegetarian

READY IN



60 min.

SERVINGS



48

CALORIES



82 kcal

DESSERT

Ingredients

- 1 cup peanut butter
- 2 tablespoons sugar
- 14 oz condensed milk sweetened canned (not evaporated)
- 1 teaspoon vanilla
- 2 cups baking mix original bisquick®

Equipment

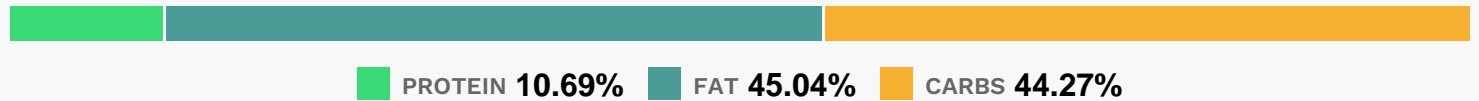
- bowl
- baking sheet

- oven
- wire rack

Directions

- Heat oven to 375°F. In large bowl, mix peanut butter and milk until smooth. Stir in Bisquick mix and vanilla until blended.
- Shape dough into 1 1/4-inch balls.
- Roll tops in sugar. On ungreased cookie sheet, place balls, sugar sides up, 2 inches apart. Flatten in crisscross pattern with fork dipped in additional sugar.
- Bake 7 to 9 minutes or until centers are set and bottoms are light golden brown. Do not overbake.
- Remove from cookie sheet to cooling rack. Cool 15 minutes.

Nutrition Facts



Properties

Glycemic Index:3.02, Glycemic Load:3.22, Inflammation Score:-1, Nutrition Score:2.2726087162028%

Nutrients (% of daily need)

Calories: 82.2kcal (4.11%), Fat: 4.24g (6.52%), Saturated Fat: 1.2g (7.47%), Carbohydrates: 9.37g (3.12%), Net Carbohydrates: 9.01g (3.28%), Sugar: 6.15g (6.84%), Cholesterol: 2.91mg (0.97%), Sodium: 97.37mg (4.23%), Alcohol: 0.03g (100%), Alcohol %: 0.19% (100%), Protein: 2.26g (4.53%), Phosphorus: 68.4mg (6.84%), Manganese: 0.1mg (4.83%), Vitamin B3: 0.96mg (4.8%), Vitamin B2: 0.07mg (3.92%), Calcium: 35.08mg (3.51%), Vitamin E: 0.51mg (3.4%), Magnesium: 12.49mg (3.12%), Folate: 11.78µg (2.95%), Vitamin B1: 0.04mg (2.91%), Selenium: 1.82µg (2.6%), Potassium: 69.27mg (1.98%), Vitamin B5: 0.16mg (1.63%), Zinc: 0.24mg (1.63%), Vitamin B6: 0.03mg (1.6%), Copper: 0.03mg (1.58%), Fiber: 0.36g (1.45%), Iron: 0.25mg (1.38%)