



1-2-3 Chewy Peanut Butter Cookies

 Vegetarian  Gluten Free

READY IN



60 min.

SERVINGS



48

CALORIES



61 kcal

DESSERT

Ingredients

- 1 cup peanut butter
- 2 tablespoons sugar
- 14 oz condensed milk sweetened canned (not evaporated)
- 1 teaspoon vanilla
- 2 cups frangelico
- 2 cups frangelico

Equipment

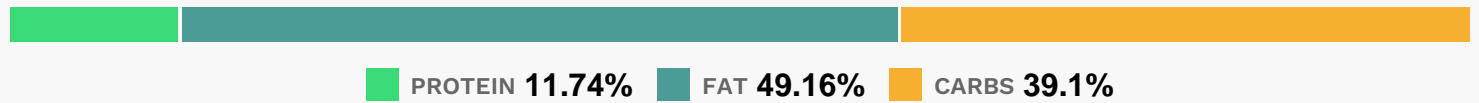
- bowl

- baking sheet
- oven
- wire rack

Directions

- Heat oven to 375F. 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:1.6304347817989%

Nutrients (% of daily need)

Calories: 60.8kcal (3.04%), Fat: 3.47g (5.33%), Saturated Fat: 1g (6.23%), Carbohydrates: 6.21g (2.07%), Net Carbohydrates: 5.95g (2.16%), Sugar: 5.57g (6.19%), Cholesterol: 2.81mg (0.94%), Sodium: 33.57mg (1.46%), Alcohol: 0.03g (100%), Alcohol %: 0.26% (100%), Protein: 1.86g (3.73%), Manganese: 0.08mg (3.98%), Phosphorus: 39.15mg (3.91%), Vitamin B3: 0.73mg (3.66%), Vitamin E: 0.5mg (3.35%), Magnesium: 11.24mg (2.81%), Vitamin B2: 0.04mg (2.64%), Calcium: 26.13mg (2.61%), Selenium: 1.45µg (2.07%), Potassium: 61.12mg (1.75%), Zinc: 0.21mg (1.43%), Vitamin B6: 0.03mg (1.41%), Folate: 5.53µg (1.38%), Copper: 0.02mg (1.2%), Vitamin B5: 0.12mg (1.19%), Fiber: 0.26g (1.03%)