



Basic Peanut Butter Cookies

READY IN



45 min.

SERVINGS



36

CALORIES



64 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter
- ☐ 2 cups basic cookie mix
- ☐ 1 eggs
- ☐ 0.5 cup peanut butter
- ☐ 1 teaspoon vanilla extract

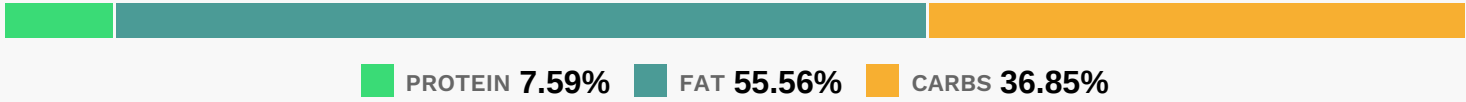
Equipment

- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 350 degrees F (180 degrees C).
- ☐ Melt butter over low heat and stir into Basic Cookie
- ☐ Mix. Stir in peanut butter and lightly beaten egg.
- ☐ Add vanilla and mix well.
- ☐ With lightly floured hands shape into 1 inch balls and arrange about 2 inches apart on a greased cookie sheet.
- ☐ Bake for 12 to 15 minutes until golden. Cool a couple of minutes before removing from cookie sheet to racks to complete cooling.

Nutrition Facts



Properties

Glycemic Index:1.78, Glycemic Load:0.09, Inflammation Score:-1, Nutrition Score:0.92304348070984%

Nutrients (% of daily need)

Calories: 63.76kcal (3.19%), Fat: 3.95g (6.08%), Saturated Fat: 1.31g (8.19%), Carbohydrates: 5.9g (1.97%), Net Carbohydrates: 5.55g (2.02%), Sugar: 3.54g (3.93%), Cholesterol: 7.94mg (2.65%), Sodium: 34.25mg (1.49%), Alcohol: 0.04g (100%), Alcohol %: 0.37% (100%), Protein: 1.22g (2.43%), Manganese: 0.05mg (2.66%), Vitamin B3: 0.5mg (2.52%), Vitamin E: 0.38mg (2.51%), Magnesium: 6.25mg (1.56%), Phosphorus: 14.95mg (1.5%), Fiber: 0.34g (1.37%)