



Better Butter Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



36

CALORIES



126 kcal

DESSERT

Ingredients

- 1 tablespoon baking soda
- 0.8 cup brown sugar packed
- 1 cup butter
- 3 eggs
- 2.3 cups flour all-purpose
- 0.3 cup peanut butter
- 3 tablespoons vanilla extract
- 0.8 cup sugar white

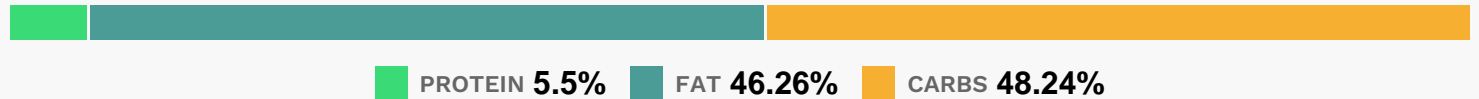
Equipment

- bowl
- baking sheet
- oven

Directions

- Preheat oven to 350 degrees F (175 degrees C).
- Sift together the flour, and baking soda, set aside. In a medium bowl, cream the white sugar and brown sugar with the butter. Stir in the eggs, one at a time, then the vanilla and peanut butter.
- Add the dry ingredients to the creamed mixture and stir until combined. Finally, stir in the nuts.
- Drop by heaping teaspoonfuls onto cookie sheets.
- Bake for 12 to 15 minutes in the preheated oven. Cool on wire racks.

Nutrition Facts



Properties

Glycemic Index:5.81, Glycemic Load:7.27, Inflammation Score:-2, Nutrition Score:2.0791304150353%

Nutrients (% of daily need)

Calories: 126.17kcal (6.31%), Fat: 6.47g (9.95%), Saturated Fat: 3.55g (22.18%), Carbohydrates: 15.17g (5.06%), Net Carbohydrates: 14.88g (5.41%), Sugar: 8.97g (9.96%), Cholesterol: 27.2mg (9.07%), Sodium: 146.22mg (6.36%), Alcohol: 0.37g (100%), Alcohol %: 1.59% (100%), Protein: 1.73g (3.46%), Selenium: 3.99µg (5.7%), Folate: 17.8µg (4.45%), Vitamin B1: 0.07mg (4.38%), Manganese: 0.09mg (4.31%), Vitamin B2: 0.06mg (3.69%), Vitamin B3: 0.71mg (3.57%), Vitamin A: 177.38IU (3.55%), Iron: 0.49mg (2.75%), Vitamin E: 0.35mg (2.35%), Phosphorus: 23.53mg (2.35%), Magnesium: 5.86mg (1.46%), Vitamin B5: 0.12mg (1.23%), Copper: 0.02mg (1.23%), Fiber: 0.3g (1.19%), Zinc: 0.16mg (1.04%)