



Bisquick® Gluten-Free Peanut Butter Cookies



Gluten Free



Low Fod Map

READY IN



160 min.

SERVINGS



30

CALORIES



83 kcal

DESSERT

Ingredients

- ☐ 0.5 cup brown sugar packed
- ☐ 0.3 cup butter softened
- ☐ 1 eggs
- ☐ 0.5 cup granulated sugar
- ☐ 0.5 cup peanut butter
- ☐ 0.3 cup shortening
- ☐ 1.3 cups frangelico gluten free bisquick®
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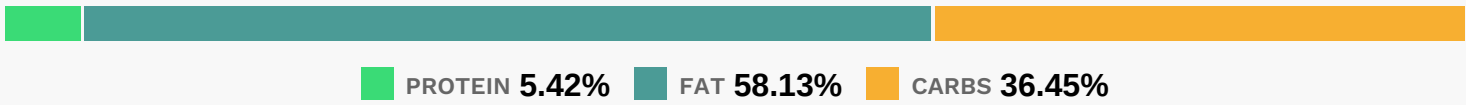
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ In large bowl, mix sugars, peanut butter, shortening, butter and egg. Stir in Bisquick mix. Cover; refrigerate about 2 hours or until firm.
- ☐ Heat oven to 375°F. Shape dough into 1 1/4-inch balls. On ungreased cookie sheets, place balls about 3 inches apart. With fork dipped in sugar, flatten balls in crisscross pattern.
- ☐ Bake 9 to 10 minutes or until light golden brown. Cool 5 minutes; remove from cookie sheets to cooling racks.

Nutrition Facts



Properties

Glycemic Index:4.47, Glycemic Load:2.43, Inflammation Score:-1, Nutrition Score:1.1665217390527%

Nutrients (% of daily need)

Calories: 83.2kcal (4.16%), Fat: 5.59g (8.6%), Saturated Fat: 1.88g (11.75%), Carbohydrates: 7.89g (2.63%), Net Carbohydrates: 7.68g (2.79%), Sugar: 7.34g (8.16%), Cholesterol: 9.52mg (3.17%), Sodium: 33.82mg (1.47%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.17g (2.35%), Vitamin E: 0.56mg (3.7%), Manganese: 0.07mg (3.3%), Vitamin B3: 0.58mg (2.89%), Magnesium: 7.81mg (1.95%), Phosphorus: 18.08mg (1.81%), Vitamin B6: 0.02mg (1.16%), Folate: 4.48µg (1.12%), Vitamin A: 55.19IU (1.1%), Copper: 0.02mg (1.05%), Vitamin K: 1.06µg (1.01%), Selenium: 0.71µg (1.01%)