



## Bouchon Bakery Nutter Butters

 Vegetarian

READY IN



29 min.

SERVINGS



12

CALORIES



388 kcal

DESSERT

### Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 2 teaspoons baking soda
- ☐ 0.5 cup firmly brown sugar light packed
- ☐ 0.5 pound regular butter salted at room temperature (2 sticks)
- ☐ 4 tablespoons butter at room temperature
- ☐ 0.8 cups confectioners' sugar plus a tiny bit more if needed
- ☐ 0.3 cup creamy peanut butter
- ☐ 1 large eggs

- ☐ 1 cup flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 3 tablespoons peanuts coarsely chopped
- ☐ 1.3 cups quick-cooking oats
- ☐ 0.8 teaspoons vanilla extract

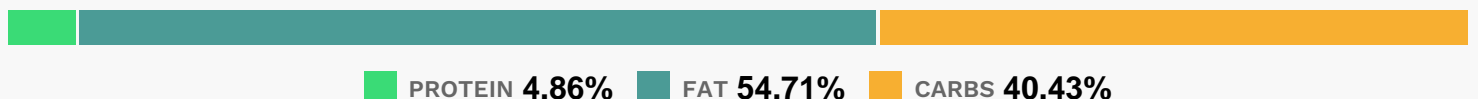
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer
- ☐ ice cream scoop

## Directions

- ☐ Preheat oven to 350 degrees F.Prepare Dough:In a bowl, mix together the flour, baking powder and baking soda; set aside.Using an electric mixer, cream together the butter and peanut butter.
- ☐ Add sugars and beat at medium speed for 3-4 minutes, scraping down bowl twice.At low speed, add egg and vanilla.
- ☐ Add flour mixture and stir until well mixed, frequently scraping down bowl.
- ☐ Add peanuts (if using) and oats, and mix well. Using an ice cream scoop 2 inches in diameter or an extremely heaping tablespoon, place balls of dough on parchment-lined baking sheets at least three inches apart.
- ☐ Bake until cookies have spread and turned very light golden brown, about 10-14 minutes.
- ☐ Remove from oven and set aside to cool and firm up, 5 to 10 minutes.
- ☐ Spread a thin layer (about 1/8 inch) on underside of a cookie. Sandwich with another cookie. Repeat.Makes 12 large cookies

## Nutrition Facts



## Properties

Glycemic Index:35.86, Glycemic Load:15.04, Inflammation Score:-5, Nutrition Score:6.7778260370959%

## Nutrients (% of daily need)

Calories: 387.51kcal (19.38%), Fat: 24.2g (37.24%), Saturated Fat: 13.09g (81.8%), Carbohydrates: 40.25g (13.42%), Net Carbohydrates: 38.68g (14.06%), Sugar: 25.32g (28.13%), Cholesterol: 66.17mg (22.06%), Sodium: 402.07mg (17.48%), Alcohol: 0.09g (100%), Alcohol %: 0.14% (100%), Protein: 4.83g (9.67%), Manganese: 0.59mg (29.36%), Vitamin A: 611.42IU (12.23%), Selenium: 8.53µg (12.18%), Vitamin B1: 0.15mg (10.3%), Magnesium: 40.8mg (10.2%), Phosphorus: 99.44mg (9.94%), Vitamin B3: 1.82mg (9.11%), Folate: 35.14µg (8.79%), Vitamin E: 1.15mg (7.64%), Iron: 1.25mg (6.97%), Fiber: 1.57g (6.29%), Vitamin B2: 0.11mg (6.21%), Copper: 0.1mg (5%), Calcium: 46.19mg (4.62%), Zinc: 0.61mg (4.08%), Potassium: 114.65mg (3.28%), Vitamin B5: 0.31mg (3.09%), Vitamin B6: 0.06mg (2.86%), Vitamin K: 1.98µg (1.89%), Vitamin B12: 0.08µg (1.29%)