



Cakespy: Homemade Do-Si-Dos Girl Scout Cookies

 Vegetarian

READY IN



120 min.

SERVINGS



18

CALORIES



344 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1.5 cups brown sugar packed
- ☐ 0.5 cup butter softened (1 stick)
- ☐ 1.5 cups powdered sugar
- ☐ 1 cup creamy peanut butter (no-stir type)
- ☐ 2 eggs
- ☐ 2 cups flour

- ☐ 0.5 cup granulated sugar
- ☐ 1.5 cups oats
- ☐ 0.5 teaspoon salt
- ☐ 1 teaspoon vanilla

Equipment

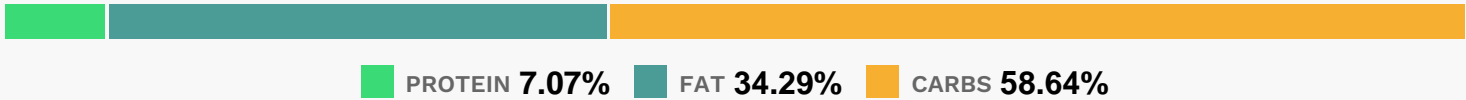
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ spatula

Directions

- ☐ Line two baking sheets with parchment paper; set to the side. Preheat your oven to 350°F.
- ☐ In the bowl of an electric mixer fitted with the paddle attachment, cream the butter and peanut butter, mixing until creamy and smooth.
- ☐ Add the sugars, and mix until incorporated and smooth.
- ☐ Add the eggs, one at a time, pausing to beat down the sides of the bowl after each addition. Stir in the vanilla; mix until incorporated.
- ☐ In a separate bowl, whisk together the dry ingredients.
- ☐ Add the dry ingredients to the wet mixture, bit by bit, pausing occasionally to scrape down the sides of the bowl. The dough will be fairly thick and stiff.
- ☐ Drop the dough in rounded teaspoonfuls on the prepared baking sheets, leaving about an inch and a half between rounds (to allow for spreading).
- ☐ Bake for 10–12 minutes, or until lightly golden.
- ☐ Let cool on the sheets until solid enough to transfer using a metal spatula.
- ☐ Transfer to a wire rack and let cool completely.

- ☐
- While the cookies cool, prepare the filling. Cream together the butter and peanut butter until smooth and creamy; add the confectioners' sugar and mix until fully combined. The consistency should be fairly thick, but easily spreadable. If it is too thin for your liking, add more confectioners' sugar.
- ☐
- Spread a healthy dollop (1 heaping teaspoon) on top of the flat bottom of one of the cookies; place a similarly-sized cookie on top, flat side down, to form a sandwich. Repeat with the remaining cookies.

Nutrition Facts



Properties

Glycemic Index:20.34, Glycemic Load:14.54, Inflammation Score:-4, Nutrition Score:7.3956522008647%

Nutrients (% of daily need)

Calories: 344.11kcal (17.21%), Fat: 13.52g (20.8%), Saturated Fat: 4.94g (30.86%), Carbohydrates: 52.03g (17.34%), Net Carbohydrates: 50.33g (18.3%), Sugar: 34.8g (38.66%), Cholesterol: 31.74mg (10.58%), Sodium: 203.02mg (8.83%), Alcohol: 0.08g (100%), Alcohol %: 0.12% (100%), Protein: 6.28g (12.55%), Manganese: 0.61mg (30.49%), Vitamin B3: 2.81mg (14.05%), Selenium: 9.47µg (13.53%), Magnesium: 47.97mg (11.99%), Vitamin B1: 0.17mg (11.17%), Phosphorus: 111.34mg (11.13%), Folate: 42.58µg (10.64%), Vitamin E: 1.56mg (10.39%), Iron: 1.46mg (8.09%), Vitamin B2: 0.13mg (7.75%), Fiber: 1.7g (6.79%), Copper: 0.12mg (5.93%), Zinc: 0.75mg (5.02%), Vitamin B6: 0.09mg (4.63%), Calcium: 45.03mg (4.5%), Potassium: 153.23mg (4.38%), Vitamin A: 183.98IU (3.68%), Vitamin B5: 0.37mg (3.67%)