



Candy Bar-Peanut Butter Cookies

 Vegetarian

READY IN



110 min.

SERVINGS



12

CALORIES



572 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1 cup brown sugar packed
- ☐ 1 cup butter softened
- ☐ 36 rolos
- ☐ 1 cup creamy peanut butter
- ☐ 2 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 1 cup granulated sugar

- ☐ 0.5 teaspoon salt
- ☐ 1 teaspoon vanilla extract

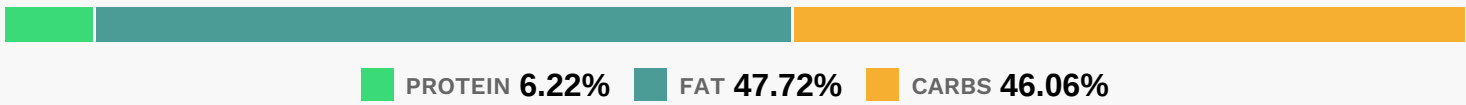
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Beat first 4 ingredients at medium speed with an electric mixer until smooth.
- ☐ Add eggs and vanilla, and beat until blended.
- ☐ Stir together flour and next 2 ingredients in a small bowl.
- ☐ Add to butter mixture, beating until blended. Cover and chill 30 minutes.
- ☐ Preheat oven to 35
- ☐ Shape about 2 Tbsp. dough around each nougat bar, using lightly floured hands, and roll into balls.
- ☐ Place 3 inches apart on ungreased or parchment paper-lined baking sheets.
- ☐ Bake at 350 for 13 to 14 minutes or until lightly browned. Cool on baking sheets 5 minutes.
- ☐ Transfer to wire racks.
- ☐ Note: We tested with Snickers Minis.

Nutrition Facts



Properties

Glycemic Index:17.42, Glycemic Load:23.67, Inflammation Score:-5, Nutrition Score:9.2552173273719%

Nutrients (% of daily need)

Calories: 571.85kcal (28.59%), Fat: 31.14g (47.91%), Saturated Fat: 14.8g (92.49%), Carbohydrates: 67.63g (22.54%), Net Carbohydrates: 65.87g (23.95%), Sugar: 48.32g (53.69%), Cholesterol: 73.83mg (24.61%), Sodium: 453.38mg (19.71%), Alcohol: 0.11g (100%), Alcohol %: 0.12% (100%), Protein: 9.14g (18.27%), Manganese: 0.47mg (23.65%), Vitamin B3: 4.13mg (20.66%), Vitamin E: 2.7mg (17.97%), Selenium: 11.01µg (15.73%), Folate: 61.28µg (15.32%), Vitamin B1: 0.2mg (13.41%), Phosphorus: 129.96mg (13%), Vitamin B2: 0.21mg (12.56%), Magnesium: 43.99mg (11%), Vitamin A: 539.51IU (10.79%), Iron: 1.7mg (9.46%), Fiber: 1.76g (7.03%), Copper: 0.14mg (6.82%), Calcium: 64.45mg (6.44%), Vitamin B6: 0.13mg (6.35%), Potassium: 218.66mg (6.25%), Zinc: 0.82mg (5.49%), Vitamin B5: 0.49mg (4.92%), Vitamin B12: 0.17µg (2.76%), Vitamin K: 2.05µg (1.95%), Vitamin D: 0.17µg (1.11%)