



Chocolate Heart Peanut Butter Cookies

READY IN



40 min.

SERVINGS



36

CALORIES



215 kcal

DESSERT

Ingredients

- ☐ 1 eggs
- ☐ 36 chocolate heart-shaped
- ☐ 1 pouch peanut butter sandwich cookie crumbs (1 lb 1.5 oz)
- ☐ 2 tablespoons sugar
- ☐ 3 tablespoons vegetable oil
- ☐ 1 tablespoon water

Equipment

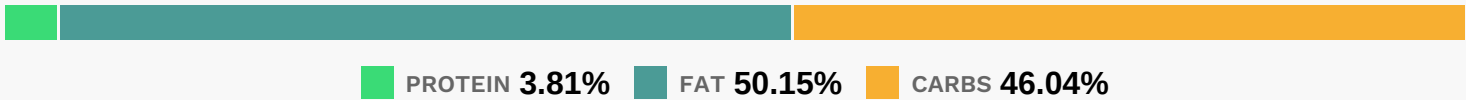
- ☐ bowl

- ☐ baking sheet
- ☐ oven

Directions

- ☐ Heat oven to 375F. In medium bowl, stir cookie mix, oil, water and egg until dough forms.
- ☐ Shape dough into 36 (1-inch) balls; roll in sugar.
- ☐ Place 2 inches apart on ungreased cookie sheets.
- ☐ Bake 8 to 10 minutes or until light golden brown. Immediately press chocolate candy into top of each cookie.
- ☐ Remove from cookie sheets to cooling racks. Cool completely, about 20 minutes, before storing in tightly covered container.

Nutrition Facts



Properties

Glycemic Index:3.13, Glycemic Load:7.01, Inflammation Score:-1, Nutrition Score:2.6504347881545%

Nutrients (% of daily need)

Calories: 215.34kcal (10.77%), Fat: 13.04g (20.06%), Saturated Fat: 6.33g (39.53%), Carbohydrates: 26.93g (8.98%), Net Carbohydrates: 24.9g (9.05%), Sugar: 20.5g (22.77%), Cholesterol: 4.55mg (1.52%), Sodium: 119.42mg (5.19%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 18.48mg (6.16%), Protein: 2.23g (4.46%), Fiber: 2.03g (8.13%), Copper: 0.16mg (8.09%), Magnesium: 31.79mg (7.95%), Manganese: 0.14mg (6.93%), Iron: 0.97mg (5.4%), Phosphorus: 43.58mg (4.36%), Vitamin B2: 0.07mg (4.29%), Vitamin K: 3.85µg (3.67%), Zinc: 0.44mg (2.91%), Potassium: 82.9mg (2.37%), Selenium: 1.16µg (1.66%), Vitamin E: 0.18mg (1.19%)