



## Chocolate-Peanut Butter Cookie Treats



Dairy Free



Popular

READY IN



85 min.

SERVINGS



36

CALORIES



140 kcal

DESSERT

### Ingredients

- ☐ 1 pouch peanut butter sandwich cookie crumbs (1 lb 1.5 oz)
- ☐ 3 tablespoons vegetable oil
- ☐ 1 tablespoon water
- ☐ 1 eggs
- ☐ 6 oz semi chocolate chips
- ☐ 0.3 cup butter
- ☐ 0.3 cup peanut butter
- ☐ 1 teaspoon vanilla

☐ 1.5 cups powdered sugar

## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ ziploc bags
- ☐ microwave
- ☐ spatula

## Directions

- ☐ Heat oven to 375°F. In large bowl, stir cookie mix, oil, water and egg until soft dough forms.
- ☐ Shape dough into 1-inch balls. On ungreased cookie sheets, place balls 2 inches apart. Do not flatten.
- ☐ Bake 8 to 9 minutes or until edges are light golden brown. Cool 2 minutes; remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.
- ☐ In small microwaveable bowl, microwave chocolate chips, butter and peanut butter uncovered on High 1 minute to 1 minute 30 seconds; stir until smooth. Stir in vanilla.
- ☐ Place 1 1/2 cups powdered sugar in 1-gallon resealable food-storage plastic bag; set aside.
- ☐ Place 12 cooled cookies in large bowl.
- ☐ Pour one-third of chocolate mixture over cookies in bowl. Using rubber spatula, toss cookies gently to coat.
- ☐ Place 3 cookies at a time in bag with powdered sugar; seal bag. Gently turn bag to coat cookies.
- ☐ Remove cookies from bag to cooling rack to set. Repeat with 12 more cookies and half of remaining chocolate mixture, rewarming if needed; repeat again until all cookies are coated, adding additional powdered sugar to bag as needed.

## Nutrition Facts



 PROTEIN **5.14%**  FAT **46.77%**  CARBS **48.09%**

Properties

Glycemic Index:0.39, Glycemic Load:0.04, Inflammation Score:-1, Nutrition Score:1.4930434693461%

Nutrients (% of daily need)

Calories: 139.97kcal (7%), Fat: 7.46g (11.47%), Saturated Fat: 2.19g (13.68%), Carbohydrates: 17.25g (5.75%), Net Carbohydrates: 16.3g (5.93%), Sugar: 12.24g (13.6%), Cholesterol: 4.83mg (1.61%), Sodium: 138.06mg (6%), Alcohol: 0.04g (100%), Alcohol %: 0.16% (100%), Caffeine: 4.06mg (1.35%), Protein: 1.84g (3.69%), Manganese: 0.09mg (4.48%), Fiber: 0.96g (3.82%), Copper: 0.07mg (3.39%), Iron: 0.53mg (2.96%), Magnesium: 11.56mg (2.89%), Vitamin K: 2.43µg (2.32%), Vitamin E: 0.35mg (2.3%), Phosphorus: 21.15mg (2.11%), Vitamin B3: 0.28mg (1.4%), Vitamin A: 65.35IU (1.31%), Selenium: 0.88µg (1.25%), Zinc: 0.19mg (1.25%), Potassium: 39.51mg (1.13%)