



Chocolate Peanut Butter Granola Cookies



Vegetarian



Gluten Free



Dairy Free

READY IN



60 min.

SERVINGS



100

CALORIES



18 kcal

Ingredients

- ☐ 1 large eggs large
- ☐ 2 cups cereal dried with nuts and fruit
- ☐ 1 cup chocolate peanut butter see Note
- ☐ 1 pinch salt

Equipment

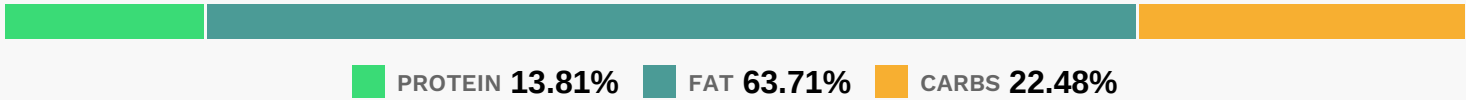
- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper

- ☐ oven
- ☐ hand mixer

Directions

- ☐ Preheat the oven to 350 and line 2 baking sheets with parchment paper. Pick out the dried fruit from 1 cup of the granola and add the fruit to the remaining granola.
- ☐ Transfer the fruit-free granola to a food processor and pulse until finely ground; transfer to a medium bowl.
- ☐ Add the peanut butter, egg and salt. Using an electric mixer, beat the mixture at low speed until smooth.
- ☐ Add the remaining fruit-filled granola and beat the cookie dough just until combined.
- ☐ Form the cookie dough into 12 balls and arrange them on the prepared baking sheets. Flatten the balls with the tines of a fork to 3-inch rounds.
- ☐ Bake one sheet at a time in the center of the oven for about 15 minutes, until the cookies are lightly browned around the edges.
- ☐ Let the cookies cool completely on the baking sheets.

Nutrition Facts



Properties

Glycemic Index:0.45, Glycemic Load:0.2, Inflammation Score:-1, Nutrition Score:0.61478260378151%

Nutrients (% of daily need)

Calories: 18.11kcal (0.91%), Fat: 1.37g (2.11%), Saturated Fat: 0.28g (1.73%), Carbohydrates: 1.09g (0.36%), Net Carbohydrates: 0.89g (0.32%), Sugar: 0.66g (0.73%), Cholesterol: 1.86mg (0.62%), Sodium: 12.25mg (0.53%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.67g (1.34%), Manganese: 0.04mg (2.1%), Vitamin B3: 0.35mg (1.74%), Vitamin E: 0.24mg (1.62%), Magnesium: 4.96mg (1.24%), Phosphorus: 10.27mg (1.03%)