



Cinnamon Raisin Swirl Peanut Butter Cookies



Vegetarian



Popular

READY IN



30 min.

SERVINGS



30

CALORIES



149 kcal

DESSERT

Ingredients



1.3 cups flour



0.8 teaspoon baking soda



0.5 cup brown sugar packed



0.5 cup butter softened



0.8 teaspoon cinnamon



1 eggs



0.5 cup granulated sugar



0.5 cup peanut butter plain (or peanut butter)

- ☐ 0.1 cup raisins
- ☐ 0.3 teaspoon salt
- ☐ 30 servings granulated sugar for garnish – optional (or granulated sugar)
- ☐ 0.5 teaspoon vanilla

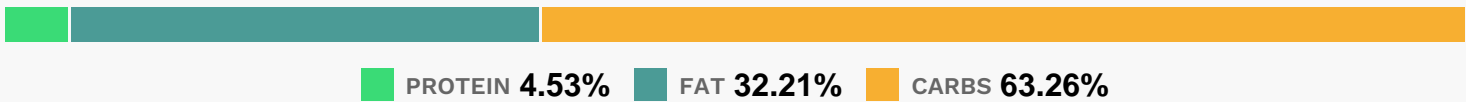
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack

Directions

- ☐ Heat oven to 375°
- ☐ Combine flour, soda and salt, in a large bowl. Stir and set aside.In a large mixing bowl, cream together butter,peanut butter and sugars and beat until fluffy
- ☐ Add egg and vanilla; beat until well incorporated.
- ☐ Add dry ingredients (and cinnamon & raisins if needed*) and beat until well combined.Shape dough into one inch balls (a cookie scoop works great for this) and roll in coarse sugar, if desired.
- ☐ Place balls 2 inches apart on parchment lined (or greased) cookie sheet. Crisscross using the tines of a fork, press each cookie down.
- ☐ Bake for 10 minutes. Cool 1 minute before transferring to a wire rack to cool completely.Store in an airtight container (they will become more crisp with time) and should keep for about a week.

Nutrition Facts



Properties

Glycemic Index:11.43, Glycemic Load:13.94, Inflammation Score:-1, Nutrition Score:1.9660869470757%

Nutrients (% of daily need)

Calories: 148.92kcal (7.45%), Fat: 5.51g (8.48%), Saturated Fat: 2.43g (15.21%), Carbohydrates: 24.34g (8.11%), Net Carbohydrates: 23.92g (8.7%), Sugar: 19.34g (21.49%), Cholesterol: 13.59mg (4.53%), Sodium: 93.06mg (4.05%), Alcohol: 0.02g (100%), Alcohol %: 0.08% (100%), Protein: 1.74g (3.49%), Manganese: 0.11mg (5.62%), Vitamin B3: 0.89mg (4.47%), Selenium: 2.57µg (3.67%), Folate: 14.09µg (3.52%), Vitamin E: 0.5mg (3.33%), Vitamin B1: 0.05mg (3.22%), Vitamin B2: 0.05mg (2.71%), Phosphorus: 24.65mg (2.46%), Magnesium: 9.21mg (2.3%), Iron: 0.4mg (2.2%), Vitamin A: 102.61IU (2.05%), Fiber: 0.41g (1.66%), Copper: 0.03mg (1.57%), Vitamin B6: 0.03mg (1.34%), Potassium: 43.24mg (1.24%), Zinc: 0.17mg (1.15%)