



Creamy Peanut Butter Jammies

 Vegetarian

READY IN



30 min.

SERVINGS



30

CALORIES



146 kcal

CONDIMENT

DIP

SPREAD

Ingredients

- 8 oz cream cheese softened
- 1 large eggs
- 0.3 cup chunky peanut butter
- 16.5 oz peanut butter cookie dough refrigerated
- 0.3 cup roasted peanuts chopped
- 0.3 cup strawberry jam seedless
- 0.5 cup sugar
- 1 teaspoon vanilla extract

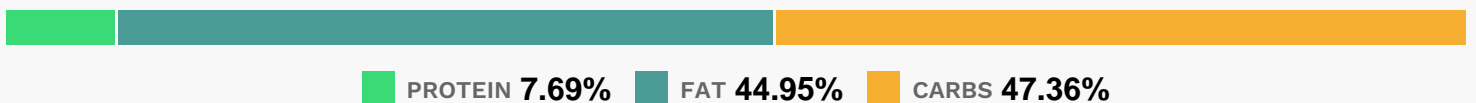
Equipment

- frying pan
- oven
- knife
- wire rack
- baking pan
- hand mixer
- aluminum foil

Directions

- Line bottom and sides of an 11- x 7-inch baking dish with aluminum foil, allowing edges to overhang 2 to 3 inches. Lightly grease the foil. Press two-thirds cookie dough evenly onto bottom.
- Beat cream cheese and next 3 ingredients at medium speed with an electric mixer until smooth; spread evenly over cookie dough.
- Stir together jam and peanut butter using a fork; dollop evenly over cream cheese mixture, being sure to include corners of pan. Gently swirl jam mixture and cream cheese mixture with a knife; crumble remaining cookie dough evenly over filling.
- Sprinkle with peanuts.
- Bake at 325 for 40 to 45 minutes or until cream cheese layer is set and a wooden pick inserted in center comes out clean. Cool in pan on a wire rack 1 hour; chill in pan at least 30 minutes. Lift edges of foil, and remove from pan; gently peel off foil.
- Cut into 24 squares. Store in the refrigerator.
- Remove from refrigerator 1 hour before serving.

Nutrition Facts



Properties

Glycemic Index:5.54, Glycemic Load:3.92, Inflammation Score:-1, Nutrition Score:1.6404347925082%

Nutrients (% of daily need)

Calories: 145.89kcal (7.29%), Fat: 7.54g (11.6%), Saturated Fat: 2.55g (15.93%), Carbohydrates: 17.87g (5.96%), Net Carbohydrates: 16.99g (6.18%), Sugar: 11.89g (13.21%), Cholesterol: 13.84mg (4.61%), Sodium: 174.76mg (7.6%), Alcohol: 0.05g (100%), Alcohol %: 0.16% (100%), Protein: 2.9g (5.8%), Manganese: 0.08mg (4.17%), Fiber: 0.88g (3.52%), Vitamin B3: 0.63mg (3.17%), Phosphorus: 28.11mg (2.81%), Vitamin E: 0.35mg (2.32%), Vitamin A: 110.53IU (2.21%), Magnesium: 8.62mg (2.15%), Selenium: 1.5µg (2.14%), Vitamin B2: 0.04mg (2.09%), Iron: 0.35mg (1.92%), Folate: 6.39µg (1.6%), Copper: 0.03mg (1.47%), Potassium: 44.21mg (1.26%), Vitamin B6: 0.02mg (1.24%), Vitamin B5: 0.12mg (1.22%), Calcium: 12.1mg (1.21%), Zinc: 0.17mg (1.12%)