



Double Striped Peanut Butter Cookies

READY IN



45 min.

SERVINGS



48

CALORIES



83 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup butter softened (1 stick)
- ☐ 0.8 cup creamy peanut butter
- ☐ 1 eggs
- ☐ 1 cup flour all-purpose
- ☐ 0.3 cup granulated sugar
- ☐ 0.3 cup brown sugar light packed
- ☐ 2 tablespoons milk
- ☐ 0.5 cup hershey's milk chocolate chips

- ☐ 0.5 cup reese's peanut butter chips
- ☐ 1.3 cups quick-cooking oats divided
- ☐ 0.5 teaspoon salt
- ☐ 2 teaspoons shortening (do not use butter, margarine, spread or oil)
- ☐ 1 teaspoon vanilla extract

Equipment

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

Directions

- ☐ Heat oven to 350°F. Beat peanut butter and butter in large bowl until well blended.
- ☐ Add granulated sugar and brown sugar; beat until fluffy.
- ☐ Add egg, milk and vanilla; beat well. Stir together 1/2 cup oats, flour, baking soda and salt; gradually beat into peanut butter mixture. Shape dough into 1-inch balls.
- ☐ Roll in remaining oats; place on ungreased cookie sheet. Flatten cookies with tines of fork to form a crisscross pattern.
- ☐ Bake 10 to 12 minutes or until lightly browned. Cool slightly; remove from cookie sheet to wire rack. Cool completely.
- ☐ Place chocolate chips and 1 teaspoon shortening in medium microwave-safe container. Microwave at MEDIUM (50%) 30 seconds; stir. If necessary, microwave at MEDIUM an additional 10 seconds at a time, stirring after each heating, until chocolate is melted and smooth when stirred.
- ☐ Drizzle over cookies. Repeat procedure with peanut butter chips and remaining shortening. Allow drizzles to set.

Nutrition Facts



 **PROTEIN 7.66%**  **FAT 52.38%**  **CARBS 39.96%**

Properties

Glycemic Index:5.46, Glycemic Load:3.38, Inflammation Score:-1, Nutrition Score:1.9552173871223%

Nutrients (% of daily need)

Calories: 83.17kcal (4.16%), Fat: 5g (7.69%), Saturated Fat: 1.26g (7.86%), Carbohydrates: 8.58g (2.86%), Net Carbohydrates: 8.1g (2.95%), Sugar: 4.45g (4.94%), Cholesterol: 3.48mg (1.16%), Sodium: 88.73mg (3.86%), Alcohol: 0.03g (100%), Alcohol %: 0.18% (100%), Protein: 1.64g (3.29%), Manganese: 0.18mg (8.76%), Vitamin B3: 0.71mg (3.56%), Magnesium: 13.87mg (3.47%), Vitamin E: 0.48mg (3.2%), Selenium: 2.13µg (3.05%), Phosphorus: 29.85mg (2.98%), Vitamin B1: 0.04mg (2.61%), Folate: 9.42µg (2.36%), Fiber: 0.48g (1.9%), Vitamin A: 90.54IU (1.81%), Iron: 0.32mg (1.8%), Vitamin B2: 0.03mg (1.74%), Copper: 0.03mg (1.53%), Zinc: 0.21mg (1.39%), Potassium: 44.33mg (1.27%), Vitamin B6: 0.02mg (1.2%)