



## Easy Cake Mix Peanut Butter Cookies

 Dairy Free

READY IN



90 min.

SERVINGS



50

CALORIES



92 kcal

DESSERT

### Ingredients

- 1 box cake mix yellow
- 0.3 cup brown sugar packed
- 2 tablespoons water
- 1 cup creamy peanut butter
- 0.3 cup shortening
- 2 eggs
- 0.5 cup granulated sugar

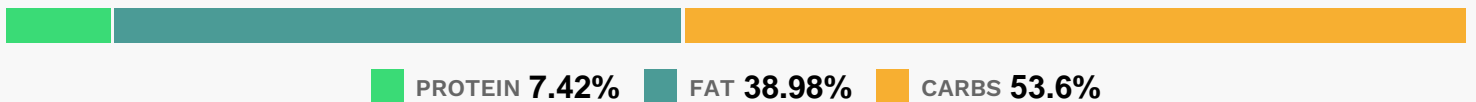
### Equipment

- bowl
- baking sheet
- oven
- wire rack
- hand mixer

## Directions

- Heat oven to 375°F (350°F for dark or nonstick cookie sheets). In large bowl, beat cake mix, brown sugar, water, peanut butter, shortening and eggs with electric mixer on low speed until blended.
- Shape dough into 1 1/4-inch balls.
- Roll in granulated sugar.
- Place about 2 inches apart on ungreased cookie sheets. Flatten in crisscross pattern with fork dipped in sugar. Discard any remaining sugar.
- Bake 8 to 10 minutes or until edges are set and golden brown. Cool 1 minute; remove from cookie sheet to cooling rack. Cool completely, about 30 minutes. Store covered at room temperature.

## Nutrition Facts



## Properties

Glycemic Index:1.68, Glycemic Load:1.52, Inflammation Score:-1, Nutrition Score:1.9743478162133%

## Nutrients (% of daily need)

Calories: 92.31kcal (4.62%), Fat: 4.12g (6.34%), Saturated Fat: 1g (6.25%), Carbohydrates: 12.76g (4.25%), Net Carbohydrates: 12.38g (4.5%), Sugar: 8.09g (8.99%), Cholesterol: 6.55mg (2.18%), Sodium: 100.31mg (4.36%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.77g (3.53%), Phosphorus: 53.08mg (5.31%), Manganese: 0.1mg (4.83%), Vitamin B3: 0.93mg (4.64%), Vitamin E: 0.65mg (4.31%), Folate: 12.31µg (3.08%), Calcium: 26.29mg (2.63%), Magnesium: 10.07mg (2.52%), Vitamin B2: 0.04mg (2.48%), Vitamin B1: 0.03mg (2.13%), Iron: 0.34mg (1.91%), Vitamin B6: 0.03mg (1.72%), Copper: 0.03mg (1.56%), Selenium: 1.09µg (1.55%), Fiber: 0.37g (1.49%), Vitamin B5: 0.13mg (1.28%), Zinc: 0.18mg (1.22%), Potassium: 37.89mg (1.08%)