



Easy Peanut Butter Cookies

 Vegetarian  Dairy Free

READY IN



53 min.

SERVINGS



1

CALORIES



2826 kcal

DESSERT

Ingredients

- 1.8 teaspoons double-acting baking powder
- 0.5 teaspoon baking soda
- 0.8 cup brown sugar packed
- 1.5 tablespoons light-colored corn syrup
- 1.5 tablespoons cornstarch
- 0.3 cup creamy peanut butter
- 1 large eggs
- 1.7 cups flour all-purpose

- 0.3 cup granulated sugar
- 3 tablespoons granulated sugar
- 2.5 teaspoons vanilla extract
- 0.3 cup vegetable oil

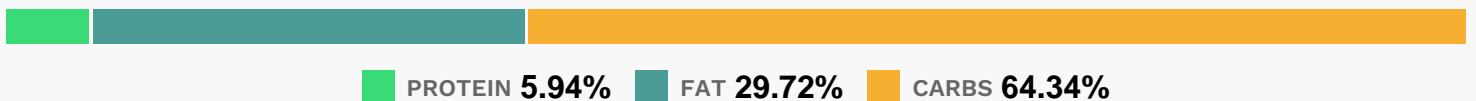
Equipment

- bowl
- baking sheet
- oven
- knife
- blender
- measuring cup

Directions

- Preheat oven to 37
- Lightly spoon flour into dry measuring cups; level with a knife.
- Combine flour and next 3 ingredients in a bowl. Beat brown sugar and next 3 ingredients with a mixer at medium speed until well blended.
- Add corn syrup, vanilla, and egg; beat well. Stir in flour mixture.
- Coat hands lightly with cooking spray, and shape dough into 48 (1-inch) balls.
- Roll balls in 3 tablespoons granulated sugar, and place 2 inches apart on baking sheets coated with cooking spray. Flatten cookies with the bottom of a glass.
- Bake at 375 for 7 minutes or until cookies are lightly browned.
- Remove from pans, and cool cookies on wire racks.

Nutrition Facts



Properties

Glycemic Index:340.18, Glycemic Load:183.22, Inflammation Score:-9, Nutrition Score:52.306956519251%

Nutrients (% of daily need)

Calories: 2826.4kcal (141.32%), Fat: 94.61g (145.55%), Saturated Fat: 16.72g (104.48%), Carbohydrates: 460.74g (153.58%), Net Carbohydrates: 451.9g (164.33%), Sugar: 280.01g (311.12%), Cholesterol: 186mg (62%), Sodium: 1710.57mg (74.37%), Alcohol: 3.44g (100%), Alcohol %: 0.63% (100%), Protein: 42.57g (85.14%), Selenium: 91.7µg (131%), Manganese: 2.52mg (125.98%), Vitamin B1: 1.76mg (117.67%), Folate: 461.87µg (115.47%), Vitamin B3: 21.14mg (105.7%), Vitamin K: 101.19µg (96.38%), Vitamin B2: 1.41mg (82.75%), Iron: 13.72mg (76.24%), Vitamin E: 10.98mg (73.23%), Phosphorus: 704.78mg (70.48%), Calcium: 645.61mg (64.56%), Magnesium: 179.47mg (44.87%), Fiber: 8.84g (35.37%), Copper: 0.7mg (35.22%), Vitamin B6: 0.53mg (26.66%), Zinc: 3.96mg (26.43%), Vitamin B5: 2.58mg (25.84%), Potassium: 893.76mg (25.54%), Vitamin B12: 0.44µg (7.42%), Vitamin D: 1µg (6.67%), Vitamin A: 270IU (5.4%)