



Easy Peanut Butter Cookies by EAGLE BRAND®

 Vegetarian

READY IN



45 min.

SERVINGS



60

CALORIES



118 kcal

DESSERT

Ingredients

- ☐ 2 cups biscuit baking mix
- ☐ 14 ounce eagle brand® condensed milk sweetened canned
- ☐ 1.3 cups jif® creamy peanut butter
- ☐ 1 large eggs
- ☐ 60 servings granulated sugar
- ☐ 1 teaspoon vanilla extract

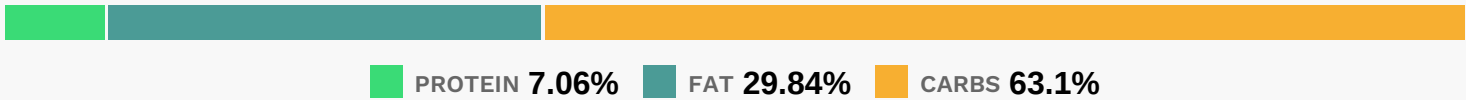
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ In large bowl, beat sweetened condensed milk, peanut butter, egg and vanilla until smooth.
- ☐ Add biscuit mix; mix well. Chill at least 1 hour.
- ☐ Preheat oven to 350 degrees F. Shape dough into 1-inch balls.
- ☐ Roll in sugar.
- ☐ Place 2 inches apart on ungreased baking sheets. Flatten with fork in criss-cross pattern.
- ☐ Bake 6 to 8 minutes or until lightly browned (DO NOT OVERBAKE). Cool. Store tightly covered at room temperature.

Nutrition Facts



Properties

Glycemic Index:2.42, Glycemic Load:10.7, Inflammation Score:-1, Nutrition Score:2.1182608572037%

Nutrients (% of daily need)

Calories: 118.03kcal (5.9%), Fat: 4.06g (6.24%), Saturated Fat: 1.09g (6.82%), Carbohydrates: 19.3g (6.43%), Net Carbohydrates: 18.95g (6.89%), Sugar: 16.62g (18.46%), Cholesterol: 5.43mg (1.81%), Sodium: 83.81mg (3.64%), Alcohol: 0.02g (100%), Alcohol %: 0.1% (100%), Protein: 2.16g (4.32%), Phosphorus: 60.01mg (6%), Manganese: 0.09mg (4.68%), Vitamin B3: 0.91mg (4.56%), Vitamin B2: 0.06mg (3.61%), Vitamin E: 0.51mg (3.43%), Magnesium: 11.91mg (2.98%), Calcium: 29.17mg (2.92%), Folate: 10.74µg (2.69%), Selenium: 1.83µg (2.61%), Vitamin B1: 0.04mg (2.45%), Potassium: 62.86mg (1.8%), Vitamin B6: 0.03mg (1.59%), Zinc: 0.23mg (1.56%), Copper: 0.03mg (1.56%), Vitamin B5: 0.15mg (1.55%), Fiber: 0.34g (1.37%), Iron: 0.24mg (1.32%)