



Gluten-Free Peanut Butter Cookie Cups

READY IN



90 min.

SERVINGS



60

CALORIES



160 kcal

DESSERT

Ingredients

- 0.5 cup butter softened
- 19 oz chocolate chip cookie mix gluten free
- 0.5 cup creamy peanut butter
- 1 eggs
- 60 peanut butter cups
- 1 teaspoon vanilla

Equipment

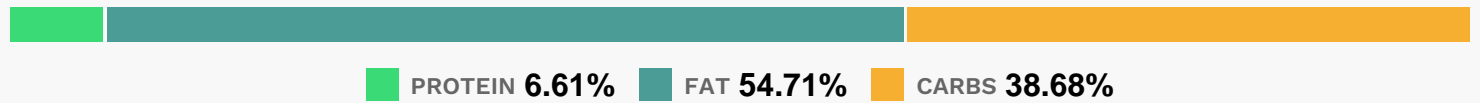
- bowl

- oven
- wire rack
- muffin liners

Directions

- Heat oven to 375F.
- Place mini paper baking cup in each of 24 mini muffin cups.
- In large bowl, mix cookie mix, egg, butter and vanilla with spoon. Stir in peanut butter.
- Roll dough into 1-inch balls.
- Place in muffin cups.
- Bake 9 to 11 minutes or until just lightly browned. Immediately press peanut butter cup candy into center of each cookie. Cool 5 minutes before removing from pans to cooling rack; cool completely. Repeat with remaining dough.

Nutrition Facts



Properties

Glycemic Index:1.88, Glycemic Load:2.89, Inflammation Score:-1, Nutrition Score:2.1613043626042%

Nutrients (% of daily need)

Calories: 160.35kcal (8.02%), Fat: 10.05g (15.46%), Saturated Fat: 3.89g (24.33%), Carbohydrates: 15.99g (5.33%), Net Carbohydrates: 15.02g (5.46%), Sugar: 11.17g (12.41%), Cholesterol: 8.53mg (2.84%), Sodium: 115.35mg (5.02%), Alcohol: 0.02g (100%), Alcohol %: 0.09% (100%), Protein: 2.73g (5.46%), Vitamin B3: 1.23mg (6.15%), Magnesium: 17.27mg (4.32%), Folate: 16.77µg (4.19%), Phosphorus: 40.97mg (4.1%), Vitamin B1: 0.06mg (4.01%), Fiber: 0.97g (3.87%), Vitamin B2: 0.04mg (2.53%), Potassium: 88.34mg (2.52%), Copper: 0.05mg (2.52%), Zinc: 0.33mg (2.19%), Iron: 0.36mg (2.02%), Vitamin E: 0.27mg (1.82%), Manganese: 0.03mg (1.59%), Calcium: 15.19mg (1.52%), Vitamin B5: 0.14mg (1.42%), Vitamin B6: 0.03mg (1.39%), Vitamin A: 60.75IU (1.22%)