



Gluten-Free Ranger Cookies

READY IN



40 min.

SERVINGS



48

CALORIES



113 kcal

DESSERT

Ingredients

- ☐ 0.5 cup creamy peanut butter
- ☐ 0.3 cup butter softened
- ☐ 1 teaspoon vanilla gluten-free
- ☐ 2 eggs beaten
- ☐ 19 oz chocolate chip cookie mix gluten free
- ☐ 2 cups rice chex crushed
- ☐ 1 cup m&m candies gluten-free

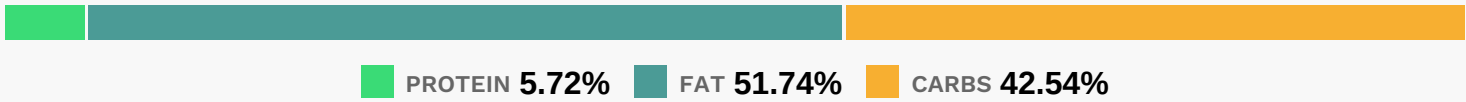
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Heat oven to 350°F. In large bowl, beat peanut butter, butter, vanilla and eggs with electric mixer on low speed until creamy.
- ☐ Add cookie mix, beating on low speed until blended. Stir in cereal and candies.
- ☐ Onto ungreased cookie sheets, drop dough by tablespoonfuls 1 inch apart; flatten slightly.
- ☐ Bake 8 to 10 minutes or until lightly browned. Cool 1 minute; remove from cookie sheets to cooling racks.

Nutrition Facts



Properties

Glycemic Index:2.35, Glycemic Load:3.61, Inflammation Score:-1, Nutrition Score:1.9460869392623%

Nutrients (% of daily need)

Calories: 112.63kcal (5.63%), Fat: 6.56g (10.1%), Saturated Fat: 2.85g (17.81%), Carbohydrates: 12.14g (4.05%), Net Carbohydrates: 11.56g (4.2%), Sugar: 6.74g (7.48%), Cholesterol: 11.76mg (3.92%), Sodium: 76.61mg (3.33%), Alcohol: 0.03g (100%), Alcohol %: 0.16% (100%), Protein: 1.63g (3.27%), Folate: 19.08µg (4.77%), Manganese: 0.08mg (4.02%), Vitamin B3: 0.79mg (3.96%), Vitamin B1: 0.06mg (3.81%), Iron: 0.64mg (3.56%), Vitamin B2: 0.05mg (3.08%), Fiber: 0.58g (2.33%), Magnesium: 8.84mg (2.21%), Zinc: 0.31mg (2.04%), Phosphorus: 20.29mg (2.03%), Vitamin E: 0.3mg (2.03%), Vitamin B6: 0.04mg (1.8%), Vitamin A: 79.84IU (1.6%), Vitamin B12: 0.08µg (1.36%), Selenium: 0.91µg (1.3%), Calcium: 11.92mg (1.19%), Potassium: 40.73mg (1.16%)