



Halloween Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



48

CALORIES



66 kcal

DESSERT

Ingredients

- 0.5 teaspoon baking soda
- 1 cup brown sugar packed
- 0.5 cup butter
- 1 eggs
- 1.5 cups flour all-purpose sifted
- 0.5 cup peanut butter
- 0.5 teaspoon salt
- 1 teaspoon vanilla extract

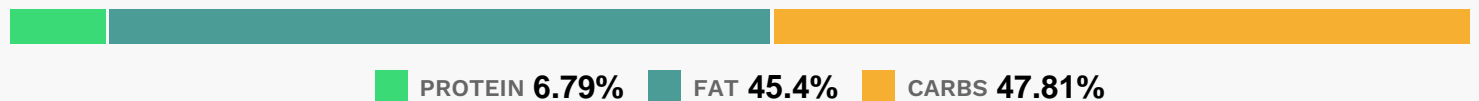
Equipment

- bowl
- baking sheet
- oven
- wax paper

Directions

- Sift flour with soda and salt.
- In a separate bowl, cream margarine, peanut butter and sugar until light and fluffy. Beat in egg and vanilla.
- Fold in flour mixture until just blended. Shape into rolls about 3 inches in diameter. Wrap in wax paper and chill in refrigerator overnight or until firm.
- Slice rolls 1/8" thick. Make Halloween faces using peanuts, raisins, chocolate or butterscotch chips, or red candies for eyes, nose and mouth. Use colored coconut or chocolate sprinkles for hair.
- Bake on an ungreased cookie sheet at 375 degrees F for about 12 minutes.

Nutrition Facts



Properties

Glycemic Index:2.9, Glycemic Load:2.22, Inflammation Score:-1, Nutrition Score:1.2926086890309%

Nutrients (% of daily need)

Calories: 66.18kcal (3.31%), Fat: 3.42g (5.26%), Saturated Fat: 1.52g (9.51%), Carbohydrates: 8.1g (2.7%), Net Carbohydrates: 7.86g (2.86%), Sugar: 4.75g (5.28%), Cholesterol: 8.49mg (2.83%), Sodium: 65.03mg (2.83%), Alcohol: 0.03g (100%), Alcohol %: 0.25% (100%), Protein: 1.15g (2.3%), Manganese: 0.07mg (3.47%), Vitamin B3: 0.6mg (2.98%), Selenium: 1.79µg (2.56%), Folate: 10.01µg (2.5%), Vitamin B1: 0.03mg (2.32%), Vitamin E: 0.31mg (2.08%), Vitamin B2: 0.03mg (1.74%), Phosphorus: 15.9mg (1.59%), Iron: 0.28mg (1.54%), Magnesium: 5.98mg (1.5%), Vitamin A: 64.04IU (1.28%)