



Hazelnut Peanut Butter Sandwich Cookies



Dairy Free



Popular

READY IN



80 min.

SERVINGS



30

CALORIES



149 kcal

DESSERT

Ingredients

- ☐ 1 pouch peanut butter sandwich cookie crumbs
- ☐ 0.3 cup butter softened
- ☐ 1 eggs
- ☐ 1 cup nutella with cocoa nutella®
- ☐ 0.3 cup powdered sugar

Equipment

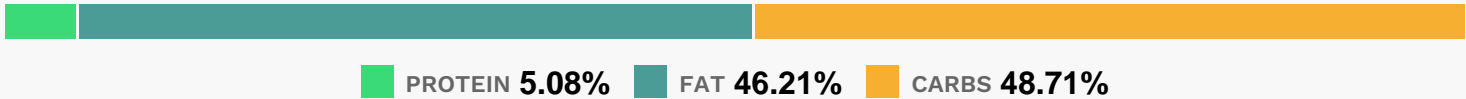
- ☐ bowl
- ☐ baking sheet

- ☐ oven
- ☐ wire rack

Directions

- ☐ Heat oven to 375°F. In large bowl, stir Cookie ingredients until stiff dough forms. Shape dough into about 60 (1-inch) balls.
- ☐ Place on ungreased cookie sheet 2 inches apart.
- ☐ Bake 7 to 9 minutes or until set. Cool 2 minutes; remove from cookie sheet to cooling rack. Cool completely, about 30 minutes.
- ☐ In small bowl, mix Filling ingredients. Spoon mixture into decorating bag fitted with 3/8-inch star tip. Pipe filling around outer edge of bottom of 1 cookie. Top with another cookie, bottom side down. Do not press together. Repeat to use up cookies.

Nutrition Facts



Properties

Glycemic Index:0.98, Glycemic Load:1.67, Inflammation Score:-1, Nutrition Score:1.4804347932501%

Nutrients (% of daily need)

Calories: 148.88kcal (7.44%), Fat: 7.8g (12%), Saturated Fat: 3.9g (24.36%), Carbohydrates: 18.49g (6.16%), Net Carbohydrates: 17.36g (6.31%), Sugar: 12.88g (14.31%), Cholesterol: 5.46mg (1.82%), Sodium: 165.8mg (7.21%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.93g (3.86%), Fiber: 1.13g (4.52%), Manganese: 0.09mg (4.36%), Vitamin E: 0.59mg (3.93%), Iron: 0.68mg (3.76%), Copper: 0.05mg (2.4%), Vitamin A: 98.44IU (1.97%), Phosphorus: 18.68mg (1.87%), Magnesium: 6.65mg (1.66%), Vitamin B2: 0.02mg (1.46%), Potassium: 43.8mg (1.25%), Calcium: 12.39mg (1.24%), Selenium: 0.82µg (1.17%)