



Hell Fire Pepper Jelly Peanut Butter Sandwiches and Giveaway

 Dairy Free

READY IN



45 min.

SERVINGS



40

CALORIES



131 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup firmly brown sugar packed
- ☐ 0.5 cup butter shortening flavored (I used butter)
- ☐ 1 large eggs beaten
- ☐ 4.5 oz flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 40 servings some hell fire pepper jelly

- ☐ 0.5 cup peanut butter (crunchy or creamy okay)
- ☐ 0.3 teaspoon salt
- ☐ 0.5 teaspoon vanilla extract

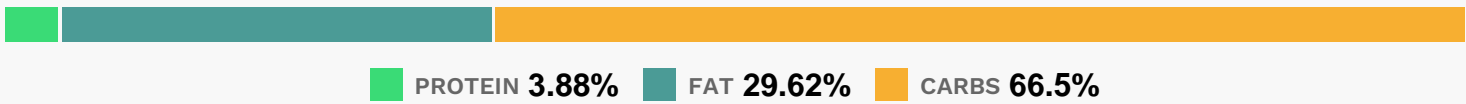
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ blender
- ☐ hand mixer

Directions

- ☐ Preheat the oven to 325F and have ready a large, ungreased baking sheet. With an electric mixer, beat the shortening, salt, baking soda and peanut butter together. Beat in both of the sugars and the vanilla. Beat in the egg. By hand or using the lowest speed of the mixer, stir in the flour. Using a rounded ½ teaspoon measure, scoop up dough and shape into small balls. Arrange the small balls on the baking sheet spacing about 1 ½ inches apart. Using a damp fork, press the balls down and make criss-crosses.
- ☐ Bake the cookies for 12–15 minutes or until edges are brown and cookies appear done.
- ☐ Remove to a wire rack to cool. When cookies are completely cool, sandwich a little peanut butter and some Hell Fire Pepper Jelly between two cookies. Repeat until you’ve made about 45 or 50 little sandwiches.

Nutrition Facts



Properties

Glycemic Index:5.35, Glycemic Load:11.04, Inflammation Score:-1, Nutrition Score:1.726086963778%

Nutrients (% of daily need)

Calories: 131.12kcal (6.56%), Fat: 4.38g (6.74%), Saturated Fat: 1.01g (6.33%), Carbohydrates: 22.14g (7.38%), Net Carbohydrates: 21.68g (7.88%), Sugar: 15.22g (16.91%), Cholesterol: 4.65mg (1.55%), Sodium: 51.19mg (2.23%),

Alcohol: 0.02g (100%), Alcohol %: 0.06% (100%), Protein: 1.29g (2.58%), Manganese: 0.08mg (3.97%), Vitamin E: 0.49mg (3.27%), Vitamin B3: 0.63mg (3.14%), Selenium: 2.05µg (2.92%), Folate: 11.43µg (2.86%), Vitamin B2: 0.04mg (2.55%), Vitamin B1: 0.03mg (2.25%), Vitamin C: 1.76mg (2.13%), Phosphorus: 20.77mg (2.08%), Copper: 0.04mg (2.03%), Iron: 0.35mg (1.92%), Magnesium: 7.36mg (1.84%), Fiber: 0.46g (1.84%), Vitamin K: 1.39µg (1.32%), Potassium: 42.51mg (1.21%), Vitamin B6: 0.02mg (1.15%)