



## Holly Jolly Peanut Butter Cookies

READY IN



45 min.

SERVINGS



36

CALORIES



142 kcal

DESSERT

### Ingredients

- 0.5 teaspoons double-acting baking powder
- 1 cup firmly brown sugar light packed
- 1 cup crunchy peanut butter
- 1 large eggs
- 4.5 oz flour all-purpose
- 0.3 cup granulated sugar
- 1 Handfuls holiday m&ms
- 1 cup milk chocolate chips (plus another cup of Reese's chips – optional)
- 0.7 cup old-fashioned rolled oats

- 0.5 teaspoon salt salted (use)
- 4 oz butter unsalted room temperature
- 1 teaspoons vanilla extract

## Equipment

- baking sheet
- oven
- mixing bowl
- blender
- hand mixer

## Directions

- Preheat oven to 350°F.
- Combine flour, oats, baking powder and salt in a bowl and set aside. Cream the peanut butter, butter, and both sugars in large mixing bowl with electric mixer on medium-high speed until fluffy. Beat in egg and vanilla. Using lowest speed of mixer or by hand, stir in the flour mixture. Stir in chocolate chips and peanut butter chips. Form mixture into 1-inch balls.
- Place 3 inches apart on nonstick baking sheets and flatten with tines of fork in criss-cross pattern.
- Bake 10 to 12 minutes or until edges are lightly browned and centers are still soft. As soon as you pull the cookies from the oven, scatter holiday M&Ms on top. Cool 1 minute on baking sheet; transfer to wire racks. Cool completely. Makes about 36 cookies depending on what your idea of a 1 inch ball is.

## Nutrition Facts



## Properties

Glycemic Index:9.09, Glycemic Load:3.61, Inflammation Score:-1, Nutrition Score:2.6769565071749%

## Nutrients (% of daily need)

Calories: 141.71kcal (7.09%), Fat: 7.9g (12.15%), Saturated Fat: 3.16g (19.76%), Carbohydrates: 16.38g (5.46%), Net Carbohydrates: 15.56g (5.66%), Sugar: 11.3g (12.55%), Cholesterol: 12.09mg (4.03%), Sodium: 45.4mg (1.97%), Alcohol: 0.04g (100%), Alcohol %: 0.16% (100%), Protein: 2.5g (5%), Manganese: 0.21mg (10.62%), Vitamin B3: 1.22mg (6.09%), Selenium: 2.77µg (3.95%), Phosphorus: 37.84mg (3.78%), Magnesium: 15.13mg (3.78%), Vitamin E: 0.55mg (3.66%), Folate: 14.37µg (3.59%), Fiber: 0.82g (3.29%), Vitamin B1: 0.04mg (2.87%), Copper: 0.06mg (2.85%), Potassium: 87.93mg (2.51%), Iron: 0.44mg (2.45%), Vitamin B2: 0.04mg (2.1%), Zinc: 0.3mg (2.02%), Vitamin B6: 0.04mg (1.9%), Calcium: 18.06mg (1.81%), Vitamin A: 88.01IU (1.76%), Vitamin B5: 0.15mg (1.45%)