

# **Lovable Chocolate-Peanut Butter Cookies**







DESSERT

## **Ingredients**

	1 pouch peanut butter sandwich cookie crumbs	(1 lb 1.5 oz
	3 tablespoons vegetable oil	
	1 tablespoon water	

1 eggs

1 serving sugar

36 chocolate white kisses® hugs®

## **Equipment**

bowl

	baking sheet		
	oven		
Directions			
	Heat oven to 375°F. In medium bowl, stir cookie mix, oil, water and egg until dough forms.		
	Shape dough into 36 (1-inch) balls; roll in sugar.		
	Place 2 inches apart on ungreased cookie sheets.		
	Bake 8 to 10 minutes or until light golden brown. Immediately press 1 milk chocolate candy in center of each cookie.		
	Remove from cookie sheets. Cool completely, about 20 minutes. Store cookies in tightly covered container.		
	Nutrition Facts		
	PROTEIN 2 929/ FAT 50 449/ CARRS 45 729/		
	PROTEIN 3.83% FAT 50.44% CARBS 45.73%		

#### **Properties**

Glycemic Index:3.13, Glycemic Load:6.78, Inflammation Score:-1, Nutrition Score:2.6499999955944%

#### Nutrients (% of daily need)

Calories: 214.06kcal (10.7%), Fat: 13.04g (20.06%), Saturated Fat: 6.33g (39.53%), Carbohydrates: 26.6g (8.87%), Net Carbohydrates: 24.57g (8.93%), Sugar: 20.16g (22.4%), Cholesterol: 4.55mg (1.52%), Sodium: 119.41mg (5.19%), Alcohol: Og (100%), Alcohol %: O% (100%), Caffeine: 18.48mg (6.16%), Protein: 2.23g (4.46%), Fiber: 2.03g (8.13%), Copper: 0.16mg (8.08%), Magnesium: 31.79mg (7.95%), Manganese: 0.14mg (6.93%), Iron: 0.97mg (5.4%), Phosphorus: 43.58mg (4.36%), Vitamin B2: 0.07mg (4.29%), Vitamin K: 3.85µg (3.67%), Zinc: 0.44mg (2.91%), Potassium: 82.89mg (2.37%), Selenium: 1.16µg (1.66%), Vitamin E: 0.18mg (1.19%)