



## Maple-Glazed Peanut Cookies



Vegetarian



Dairy Free

READY IN



60 min.

SERVINGS



24

CALORIES



129 kcal

DESSERT

### Ingredients

- ☐ 1 pouch peanut butter sandwich cookie crumbs
- ☐ 3 tablespoons vegetable oil
- ☐ 1 tablespoon water
- ☐ 1 eggs
- ☐ 0.3 cup peanuts coarsely chopped
- ☐ 0.3 cup powdered sugar
- ☐ 2 tablespoons maple syrup

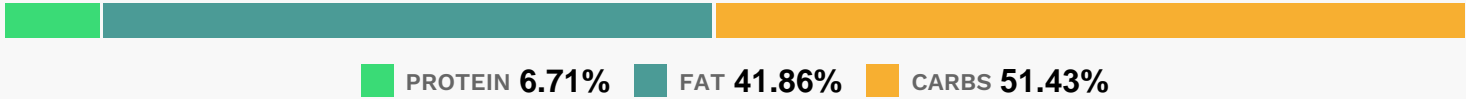
### Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

## Directions

- ☐ Heat oven to 375°F (or 350°F for dark or nonstick cookie sheet).
- ☐ In medium bowl, stir together cookie mix, oil, water, egg and peanuts until dough forms.
- ☐ Shape dough into 24 (1 1/2-inch) balls (or drop by level tablespoonfuls).
- ☐ Place on ungreased cookie sheets.
- ☐ Bake 11 to 13 minutes or until edges begin to brown. Cool on cookie sheets 2 minutes.
- ☐ Remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.
- ☐ In small bowl, stir together powdered sugar and maple syrup until glaze forms. (If glaze is too thick to drizzle, add additional syrup, 1 teaspoon at a time. If glaze is too thin, add additional powdered sugar, 1 tablespoon at a time.)
- ☐ Drizzle glaze over cooled cookies.
- ☐ Let stand 2 to 3 minutes or until glaze is set.

## Nutrition Facts



## Properties

Glycemic Index:2.11, Glycemic Load:0.43, Inflammation Score:-1, Nutrition Score:1.2291304171085%

## Nutrients (% of daily need)

Calories: 128.76kcal (6.44%), Fat: 6.2g (9.54%), Saturated Fat: 1.21g (7.56%), Carbohydrates: 17.14g (5.71%), Net Carbohydrates: 16.21g (5.9%), Sugar: 10.75g (11.95%), Cholesterol: 6.82mg (2.27%), Sodium: 173.02mg (7.52%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.24g (4.47%), Manganese: 0.09mg (4.62%), Fiber: 0.93g (3.72%), Vitamin K: 3.13µg (2.98%), Iron: 0.38mg (2.12%), Vitamin B2: 0.03mg (1.92%), Vitamin B3: 0.33mg (1.63%), Folate: 5.73µg (1.43%), Phosphorus: 11.5mg (1.15%), Magnesium: 4.39mg (1.1%), Vitamin E: 0.16mg (1.06%), Vitamin B1: 0.02mg (1.03%), Selenium: 0.72µg (1.03%)