



Memory Lane Oatmeal Peanut Butter Creme Sandwiches

READY IN



75 min.

SERVINGS



20

CALORIES



373 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 17.5 oz basic cookie mix
- 0.3 cup brown sugar packed
- 0.5 cup butter softened
- 0.5 cup creamy peanut butter
- 1 tablespoon water
- 1 eggs
- 1 cup creamy peanut butter
- 16 oz vanilla frosting

4 teaspoons milk

Equipment

bowl

baking sheet

oven

wire rack

Directions

Heat oven to 375°F. In large bowl, stir cookie mix, brown sugar, butter, peanut butter, water and egg until soft dough forms.

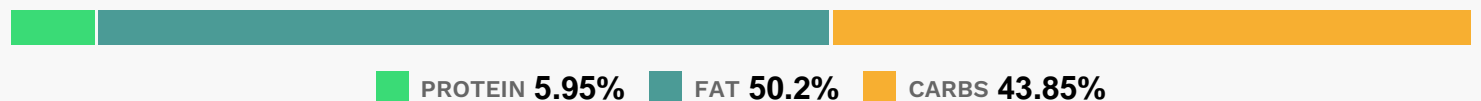
Roll dough into 40 (1 1/4-inch) balls; place 2 inches apart on ungreased cookie sheet. Press each ball with fingers to slightly flatten.

Bake 9 to 10 minutes or until light golden brown. Cool 3 minutes; remove from cookie sheet to wire rack. Cool completely, about 15 minutes.

In small bowl, stir peanut butter, frosting and milk until well blended.

For each sandwich cookie, spread about 1 tablespoon filling on bottom of 1 cookie. Top with another cookie, bottom side down. Press together lightly, twisting slightly. Store tightly covered at room temperature.

Nutrition Facts



Properties

Glycemic Index:5.45, Glycemic Load:7.11, Inflammation Score:-3, Nutrition Score:4.9699999875511%

Nutrients (% of daily need)

Calories: 373.22kcal (18.66%), Fat: 21.07g (32.41%), Saturated Fat: 4.03g (25.2%), Carbohydrates: 41.4g (13.8%), Net Carbohydrates: 39.84g (14.49%), Sugar: 30.75g (34.17%), Cholesterol: 8.3mg (2.77%), Sodium: 208.61mg (9.07%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 5.62g (11.23%), Vitamin E: 2.31mg (15.4%), Manganese: 0.29mg (14.3%), Vitamin B3: 2.73mg (13.63%), Magnesium: 33.74mg (8.43%), Phosphorus: 76.46mg (7.65%), Vitamin B2: 0.13mg (7.41%), Fiber: 1.56g (6.24%), Folate: 19.57µg (4.89%), Vitamin B6: 0.09mg (4.6%), Vitamin A: 216.49IU (4.33%), Copper: 0.08mg (4.21%), Potassium: 138.58mg (3.96%), Zinc: 0.54mg (3.6%), Iron: 0.52mg (2.88%),

Vitamin K: 3.02µg (2.87%), Vitamin B5: 0.26mg (2.63%), Vitamin B1: 0.04mg (2.53%), Selenium: 1.54µg (2.2%), Calcium: 16.63mg (1.66%)