



Molasses Cookies with Peanut-Butter Glaze

 Vegetarian

READY IN



28 min.

SERVINGS



28

CALORIES



127 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.5 teaspoon cinnamon
- ☐ 0.8 cup confectioners' sugar
- ☐ 2 tablespoons creamy peanut butter (not natural or old-fashioned)
- ☐ 1 cup brown sugar dark packed
- ☐ 1 large eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 0.5 teaspoon ground cloves

- ☐ 1 teaspoon ground ginger
- ☐ 2 tablespoons milk
- ☐ 0.5 teaspoon salt
- ☐ 6 tablespoons butter unsalted at room temperature
- ☐ 0.3 cup unsulfured molasses
- ☐ 0.3 teaspoon vanilla extract

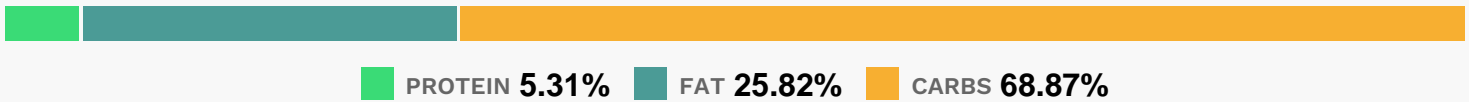
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk

Directions

- ☐ Preheat oven to 375F.
- ☐ Whisk flour, baking powder, salt and spices together. In a bowl, beat butter with brown sugar until creamy, about 3 minutes. Beat in molasses and egg. Stir in flour mixture.
- ☐ Form dough into 1-inch balls.
- ☐ Place 2 inches apart on ungreased baking sheets. Flatten slightly.
- ☐ Bake until centers are still slightly soft, about 12 minutes.
- ☐ Transfer to wire racks to cool completely.
- ☐ Beat confectioners' sugar, milk, peanut butter and vanilla until creamy.
- ☐ Spread cookies with glaze; let stand until set.

Nutrition Facts



Properties

Glycemic Index:8.21, Glycemic Load:7.25, Inflammation Score:-2, Nutrition Score:2.8856521369484%

Nutrients (% of daily need)

Calories: 126.92kcal (6.35%), Fat: 3.69g (5.68%), Saturated Fat: 1.98g (12.38%), Carbohydrates: 22.17g (7.39%), Net Carbohydrates: 21.77g (7.92%), Sugar: 13.21g (14.68%), Cholesterol: 14.3mg (4.77%), Sodium: 83.6mg (3.63%), Alcohol: 0.01g (100%), Alcohol %: 0.05% (100%), Protein: 1.71g (3.42%), Manganese: 0.2mg (9.82%), Selenium: 5.13µg (7.33%), Vitamin B1: 0.09mg (6.11%), Folate: 22.48µg (5.62%), Iron: 0.82mg (4.58%), Vitamin B3: 0.86mg (4.29%), Vitamin B2: 0.07mg (4.08%), Calcium: 34.87mg (3.49%), Magnesium: 13.07mg (3.27%), Phosphorus: 28.49mg (2.85%), Potassium: 78.61mg (2.25%), Copper: 0.04mg (2.1%), Vitamin A: 100.55IU (2.01%), Vitamin B6: 0.04mg (1.88%), Fiber: 0.4g (1.59%), Vitamin E: 0.21mg (1.42%), Vitamin B5: 0.13mg (1.3%), Zinc: 0.15mg (1.01%)