



Mrs. Sigg's Peanut Butter Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



36

CALORIES



171 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 1 cup brown sugar packed
- 0.5 cup butter softened
- 0.5 cup butter shortening flavored
- 1 cup creamy peanut butter
- 2 eggs
- 2.5 cups flour all-purpose
- 1 teaspoon salt

- 1 teaspoon vanilla extract
- 1 cup sugar white

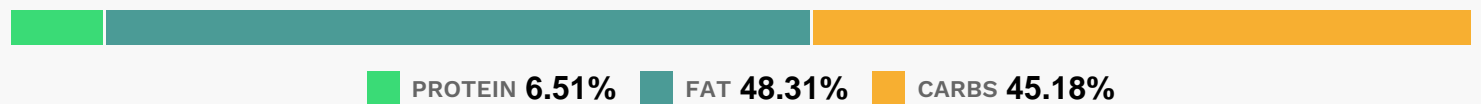
Equipment

- baking sheet
- oven

Directions

- Cream the butter, butter flavored shortening, and sugars.
- Add eggs and blend.
- Add peanut butter and vanilla.
- Add dry ingredients and stir until well blended.
- Measure out tablespoonfuls of dough and roll into balls.
- Place 3 inches apart on lightly greased cookie sheets. Make criss-cross pattern with fork.
- Bake in a pre-heated oven at 375 degrees F (190 degrees C) 8-10 minutes until set, but not hard. Do not overbake. Leave on sheets for 2 minutes before removing. Cool, and store in covered container.

Nutrition Facts



Properties

Glycemic Index:5.81, Glycemic Load:8.85, Inflammation Score:-2, Nutrition Score:3.1391304329686%

Nutrients (% of daily need)

Calories: 170.58kcal (8.53%), Fat: 9.4g (14.46%), Saturated Fat: 3.15g (19.66%), Carbohydrates: 19.78g (6.59%), Net Carbohydrates: 19.21g (6.98%), Sugar: 12.27g (13.64%), Cholesterol: 15.87mg (5.29%), Sodium: 151.55mg (6.59%), Alcohol: 0.04g (100%), Alcohol %: 0.13% (100%), Protein: 2.85g (5.7%), Manganese: 0.17mg (8.48%), Vitamin B3: 1.48mg (7.38%), Vitamin E: 0.93mg (6.21%), Selenium: 4.13µg (5.89%), Folate: 23.35µg (5.84%), Vitamin B1: 0.08mg (5.32%), Vitamin B2: 0.07mg (4.12%), Phosphorus: 39.52mg (3.95%), Magnesium: 14.94mg (3.74%), Iron: 0.62mg (3.44%), Copper: 0.05mg (2.39%), Fiber: 0.58g (2.31%), Vitamin B6: 0.04mg (2.12%), Zinc: 0.28mg (1.87%), Vitamin A: 91.99IU (1.84%), Vitamin B5: 0.18mg (1.82%), Potassium: 62.25mg (1.78%), Vitamin K: 1.79µg (1.71%), Calcium: 12.15mg (1.21%)