



New-Fashioned Peanut Butter Cookies

 Dairy Free

READY IN



40 min.

SERVINGS



54

CALORIES



125 kcal

DESSERT

Ingredients

- 0.3 cup brown sugar packed
- 1 cup creamy peanut butter
- 2 eggs
- 54 servings granulated sugar
- 0.3 cup vegetable oil
- 2 tablespoons water
- 1 box cake mix yellow betty crocker® supermoist®

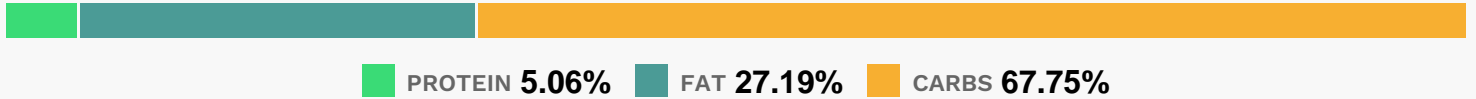
Equipment

- bowl
- baking sheet
- oven
- wire rack
- hand mixer

Directions

- Heat oven to 375°F (350°F for dark or nonstick pans). In large bowl, beat cake mix, brown sugar, water, peanut butter, shortening and eggs with electric mixer on medium speed until smooth.
- Shape dough into 1-inch balls.
- Roll in granulated sugar and, on ungreased cookie sheet, place 2 inches apart. Flatten in crisscross pattern with fork dipped in sugar.
- Bake 10 to 12 minutes or until golden brown. Cool 1 minute; remove from cookie sheet to cooling rack. Store covered.

Nutrition Facts



Properties

Glycemic Index:1.56, Glycemic Load:8.49, Inflammation Score:-1, Nutrition Score:1.9017391334409%

Nutrients (% of daily need)

Calories: 125.08kcal (6.25%), Fat: 3.91g (6.02%), Saturated Fat: 0.84g (5.27%), Carbohydrates: 21.92g (7.31%), Net Carbohydrates: 21.57g (7.85%), Sugar: 17.62g (19.57%), Cholesterol: 6.06mg (2.02%), Sodium: 92.94mg (4.04%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.64g (3.27%), Phosphorus: 49.14mg (4.91%), Manganese: 0.09mg (4.5%), Vitamin B3: 0.86mg (4.3%), Vitamin E: 0.62mg (4.15%), Folate: 11.4µg (2.85%), Calcium: 24.44mg (2.44%), Vitamin B2: 0.04mg (2.41%), Magnesium: 9.32mg (2.33%), Vitamin K: 2.15µg (2.05%), Vitamin B1: 0.03mg (1.96%), Iron: 0.32mg (1.8%), Vitamin B6: 0.03mg (1.59%), Selenium: 1.07µg (1.53%), Copper: 0.03mg (1.48%), Fiber: 0.34g (1.38%), Zinc: 0.17mg (1.13%), Vitamin B5: 0.11mg (1.12%), Potassium: 35.29mg (1.01%)