



Nutty-Boy Peanut Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



24

CALORIES



90 kcal

DESSERT

Ingredients

- 2 teaspoons double-acting baking powder
- 0.3 cup butter
- 1 eggs
- 1 cup flour all-purpose
- 2 tablespoons milk
- 1 cup peanuts
- 0.5 cup sugar white

Equipment

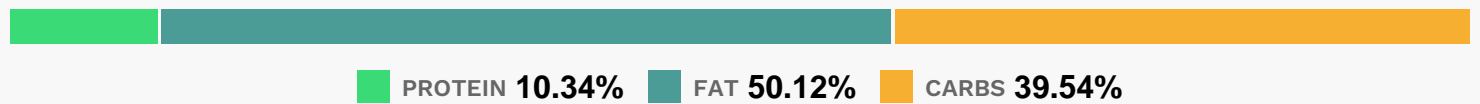
baking sheet

oven

Directions

- Cream the butter. Beat in the sugar, egg and milk. Sift flour and baking powder together.
- Combine with butter mixture.
- Reserve 2 dozen whole nuts and chop the rest into fine pieces.
- Add the chopped nuts to the mixture.
- Using a teaspoon, drop the mixture onto a buttered baking sheet. Put a whole nut on top of each cookie.
- Bake at 350 degrees F (175 degrees C) until done.

Nutrition Facts



Properties

Glycemic Index:14.14, Glycemic Load:5.95, Inflammation Score:-1, Nutrition Score:2.7513043556524%

Nutrients (% of daily need)

Calories: 90.18kcal (4.51%), Fat: 5.21g (8.02%), Saturated Fat: 1.77g (11.06%), Carbohydrates: 9.25g (3.08%), Net Carbohydrates: 8.53g (3.1%), Sugar: 4.24g (4.71%), Cholesterol: 12.05mg (4.02%), Sodium: 55.1mg (2.4%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.42g (4.84%), Manganese: 0.2mg (9.84%), Vitamin B3: 1.28mg (6.4%), Folate: 25.06µg (6.27%), Vitamin B1: 0.08mg (5.57%), Phosphorus: 41.99mg (4.2%), Selenium: 2.84µg (4.06%), Magnesium: 13.09mg (3.27%), Copper: 0.06mg (3.2%), Iron: 0.55mg (3.06%), Calcium: 29.99mg (3%), Fiber: 0.72g (2.88%), Vitamin B2: 0.05mg (2.68%), Vitamin B5: 0.17mg (1.66%), Potassium: 55.96mg (1.6%), Vitamin A: 71.02IU (1.42%), Vitamin B6: 0.03mg (1.37%), Zinc: 0.2mg (1.31%)