



Oatmeal Peanut Butter Cookies

 Dairy Free  Popular

READY IN



60 min.

SERVINGS



48

CALORIES



121 kcal

DESSERT

Ingredients

- 2 teaspoons baking soda
- 1 cup brown sugar packed
- 2 eggs
- 1.5 cups flour all-purpose
- 0.5 cup butter softened
- 1 cup peanut butter
- 1 cup quick-cooking oats
- 1 teaspoon salt

- 0.5 cup shortening
- 0.8 cup sugar white

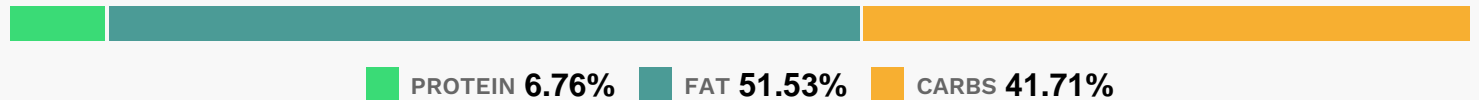
Equipment

- bowl
- baking sheet
- oven

Directions

- Preheat oven to 350 degrees F (175 degrees C).
- In a large bowl, cream together shortening, margarine, brown sugar, white sugar, and peanut butter until smooth. Beat in the eggs one at a time until well blended.
- Combine the flour, baking soda, and salt; stir into the creamed mixture.
- Mix in the oats until just combined. Drop by teaspoonfuls onto ungreased cookie sheets.
- Bake for 10 to 15 minutes in the preheated oven, or until just light brown. Don't over-bake. Cool and store in an airtight container.

Nutrition Facts



Properties

Glycemic Index:4.67, Glycemic Load:5.12, Inflammation Score:-2, Nutrition Score:2.4317391227283%

Nutrients (% of daily need)

Calories: 120.52kcal (6.03%), Fat: 7.12g (10.96%), Saturated Fat: 1.55g (9.71%), Carbohydrates: 12.97g (4.32%), Net Carbohydrates: 12.45g (4.53%), Sugar: 8.17g (9.08%), Cholesterol: 6.82mg (2.27%), Sodium: 143.54mg (6.24%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.1g (4.2%), Manganese: 0.18mg (9.09%), Vitamin E: 0.73mg (4.85%), Vitamin B3: 0.97mg (4.83%), Selenium: 2.76µg (3.94%), Magnesium: 15.21mg (3.8%), Phosphorus: 34.53mg (3.45%), Folate: 13.24µg (3.31%), Vitamin B1: 0.05mg (3.24%), Vitamin B2: 0.04mg (2.44%), Iron: 0.42mg (2.34%), Fiber: 0.52g (2.09%), Copper: 0.04mg (1.91%), Vitamin A: 94.48IU (1.89%), Vitamin B6: 0.03mg (1.63%), Zinc: 0.24mg (1.62%), Potassium: 50.23mg (1.44%), Vitamin B5: 0.14mg (1.37%), Vitamin K: 1.22µg (1.17%)