



## Oatmeal Peanut Butter Cookies III

 Vegetarian  Popular

READY IN



40 min.

SERVINGS



24

CALORIES



165 kcal

DESSERT

### Ingredients

- 0.3 teaspoon double-acting baking powder
- 0.5 teaspoon baking soda
- 3 tablespoons butter softened
- 1 cup confectioners' sugar
- 1 eggs
- 0.8 cup flour all-purpose
- 2.5 tablespoons heavy whipping cream
- 0.5 cup brown sugar light packed

- 0.5 cup peanut butter
- 1 cup cooking oats quick
- 0.5 teaspoon salt
- 0.5 cup smooth peanut butter
- 1 teaspoon vanilla extract
- 0.5 cup sugar white

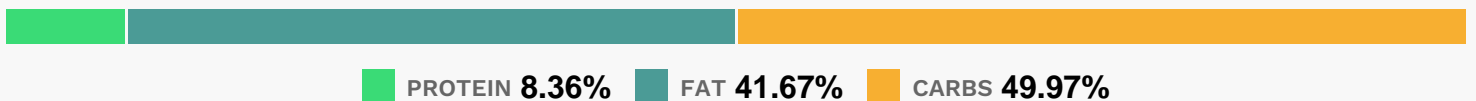
## Equipment

- bowl
- baking sheet
- oven

## Directions

- In a large bowl, cream together 1/2 cup butter or margarine, 1/2 cup peanut butter, white sugar, brown sugar, and vanilla.
- Add egg and beat well.
- In another bowl, combine the flour, baking soda, baking powder, and salt.
- Add these dry ingredients to the creamed mixture. Stir.
- Add oatmeal and stir.
- Drop by teaspoons onto greased baking sheet, and press each mound down with a fork to form 1/4 inch thick cookies.
- Bake at 350 degrees F (175 degrees C) for 10 minutes, or until cookies are a light brown.
- To Make Filling: Cream 3 tablespoons butter or margarine with the confectioners' sugar, 1/2 cup smooth peanut butter, and the cream.
- Spread filling onto half of the cooled cookies, then top with the other half to form sandwiches.

## Nutrition Facts



## Properties

Glycemic Index:15.84, Glycemic Load:6.63, Inflammation Score:-2, Nutrition Score:3.8452173618033%

## Nutrients (% of daily need)

Calories: 164.82kcal (8.24%), Fat: 7.93g (12.21%), Saturated Fat: 2.45g (15.28%), Carbohydrates: 21.41g (7.14%), Net Carbohydrates: 20.47g (7.44%), Sugar: 14.76g (16.4%), Cholesterol: 12.35mg (4.12%), Sodium: 137.68mg (5.99%), Alcohol: 0.06g (100%), Alcohol %: 0.19% (100%), Protein: 3.58g (7.16%), Manganese: 0.33mg (16.69%), Vitamin B3: 1.7mg (8.48%), Magnesium: 28.96mg (7.24%), Vitamin E: 1.08mg (7.2%), Phosphorus: 62.2mg (6.22%), Selenium: 3.65µg (5.22%), Folate: 18.5µg (4.62%), Vitamin B1: 0.06mg (4.33%), Fiber: 0.94g (3.76%), Vitamin B2: 0.06mg (3.39%), Copper: 0.07mg (3.39%), Iron: 0.6mg (3.34%), Zinc: 0.44mg (2.93%), Vitamin B6: 0.06mg (2.92%), Potassium: 87.88mg (2.51%), Vitamin B5: 0.2mg (1.95%), Calcium: 16.31mg (1.63%), Vitamin A: 76.6IU (1.53%)