



One Bowl Criss-Cross Peanut Butter Cookies

READY IN



22 min.

SERVINGS



36

CALORIES



108 kcal

DESSERT

Ingredients

- ☐ 2 ml baking soda
- ☐ 100 grams brown sugar dark packed
- ☐ 1 large eggs
- ☐ 1.5 cups flour)—if you don't sift sifted (6 oz/168 grams)
- ☐ 96 grams granulated sugar
- ☐ 260 grams peanut butter sweet (less peanut butters work best)
- ☐ 1.5 cups peanut butter chips (or however many you want)
- ☐ 2 ml salt
- ☐ 115 grams butter unsalted softened

☐ 2 ml vanilla

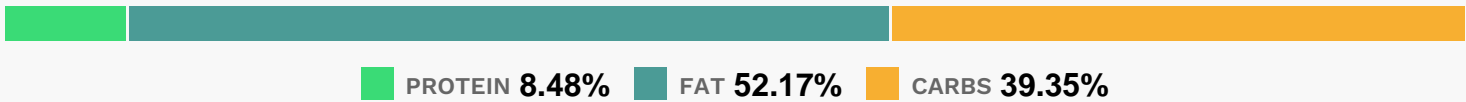
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven

Directions

- ☐ Preheat oven to 350 degrees F (176 C). Line a couple of cookie sheets with parchment paper or leave ungreased/un-lined. Beat the butter and both sugars together. Beat in the peanut butter and egg; Scrape sides of bowl and beat in the salt, baking soda and vanilla. When well blended, add flour and stir until it is blended. Stir in the chips. Shape dough into 1-inch balls (or scoop with a #70 scoop) and arrange on cookie sheets about 2 1/2-inches apart. Flatten balls with a fork making criss-cross patterns;
- ☐ Bake for 10-12 minutes or until slightly browned around the edges. Makes about 3 dozen**If you only have salted butter you can use that, but reduce the salt in the recipe to about 1/4 teaspoon.**If you have some, try adding about 1/4 teaspoon of chipotle powder to the batter.

Nutrition Facts



Properties

Glycemic Index:4.42, Glycemic Load:4.91, Inflammation Score:-1, Nutrition Score:2.4186956416006%

Nutrients (% of daily need)

Calories: 107.93kcal (5.4%), Fat: 6.47g (9.96%), Saturated Fat: 2.42g (15.14%), Carbohydrates: 10.98g (3.66%), Net Carbohydrates: 10.5g (3.82%), Sugar: 6.14g (6.82%), Cholesterol: 12.03mg (4.01%), Sodium: 68.5mg (2.98%), Alcohol: 0.02g (100%), Alcohol %: 0.07% (100%), Protein: 2.37g (4.74%), Manganese: 0.14mg (7.2%), Vitamin B3: 1.27mg (6.37%), Vitamin E: 0.75mg (5%), Folate: 16.52µg (4.13%), Selenium: 2.57µg (3.67%), Magnesium: 13.84mg (3.46%), Vitamin B1: 0.05mg (3.44%), Phosphorus: 33.74mg (3.37%), Vitamin B2: 0.05mg (2.79%), Iron: 0.41mg (2.29%), Copper: 0.04mg (2.04%), Fiber: 0.49g (1.95%), Vitamin B6: 0.04mg (1.9%), Vitamin A: 87.33IU (1.75%), Zinc: 0.24mg (1.61%), Potassium: 52.82mg (1.51%), Vitamin B5: 0.13mg (1.28%)