



Outrageous Peanut Butter Cookies

 Vegetarian

READY IN



10 min.

SERVINGS



10

CALORIES



113 kcal

DESSERT

Ingredients

- 0.1 teaspoon baking soda
- 0.3 cup firmly brown sugar dark packed
- 2 tablespoons butter softened
- 2 teaspoons well-beaten egg
- 0.3 cup flour all-purpose
- 1 tablespoon granulated sugar
- 1.5 tablespoons regular oats uncooked
- 0.3 cup extra-chunky peanut butter

0.3 teaspoon vanilla extract

Equipment

baking sheet

baking paper

oven

wire rack

hand mixer

aluminum foil

Directions

Combine flour and baking soda.

Beat brown sugar and next 3 ingredients at low speed with an electric mixer 1 minute or until blended.

Add peanut butter, and beat 20 seconds or until blended.

Add flour mixture, and beat 30 seconds or until well blended. Stir in oats and chopped candy bar.

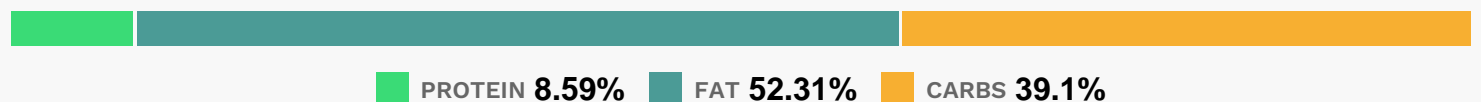
Drop dough by heaping tablespoonfuls 2 inches apart on an aluminum foil- or parchment paper-lined baking sheet. Dip bottom of a drinking glass in granulated sugar, and flatten mound of dough. Repeat process with remaining sugar and mounds of dough.

Bake at 325 for 15 to 20 minutes or until lightly browned. Cool on baking sheet 2 minutes; remove cookies to wire rack to cool completely.

*2 tsp. egg substitute may be substituted for beaten egg.

Note: For testing purposes only, we used Reese's NutRageous candy bar.

Nutrition Facts



Properties

Glycemic Index:24.91, Glycemic Load:2.98, Inflammation Score:-1, Nutrition Score:2.5613043658111%

Nutrients (% of daily need)

Calories: 113.42kcal (5.67%), Fat: 6.85g (10.54%), Saturated Fat: 2.35g (14.71%), Carbohydrates: 11.52g (3.84%), Net Carbohydrates: 10.94g (3.98%), Sugar: 7.47g (8.3%), Cholesterol: 9.69mg (3.23%), Sodium: 71.66mg (3.12%), Alcohol: 0.03g (100%), Alcohol %: 0.19% (100%), Protein: 2.53g (5.06%), Manganese: 0.18mg (9.21%), Vitamin B3: 1.35mg (6.73%), Vitamin E: 0.86mg (5.76%), Magnesium: 17.14mg (4.29%), Phosphorus: 39.07mg (3.91%), Folate: 14.01µg (3.5%), Selenium: 2.08µg (2.97%), Vitamin B1: 0.04mg (2.74%), Copper: 0.05mg (2.38%), Fiber: 0.59g (2.35%), Vitamin B2: 0.04mg (2.3%), Vitamin B6: 0.04mg (2.22%), Iron: 0.39mg (2.16%), Zinc: 0.29mg (1.93%), Potassium: 64.63mg (1.85%), Vitamin A: 75.3IU (1.51%), Vitamin B5: 0.14mg (1.4%), Calcium: 10.96mg (1.1%)