

Paydirt Peanut Butter Cookies



Vegetarian



Dairy Free

READY IN



45 min.

SERVINGS



36

CALORIES



252 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons baking soda
- ☐ 1 cup brown sugar packed
- ☐ 1 cup butter shortening flavored
- ☐ 1 cup creamy peanut butter
- ☐ 3 eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 17.5 ounce peanut butter sandwich cookie crumbs
- ☐ 0.5 teaspoon salt

- ☐ 1.5 teaspoons vanilla extract
- ☐ 0.3 cup vegetable oil
- ☐ 3 tablespoons water
- ☐ 1 cup sugar white

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ wire rack

Directions

- ☐ Preheat oven to 375 degrees F (190 degrees C).
- ☐ Combine peanut butter(including peanut butter from box mix), shortening, oil and water in a large mixing bowl, blend until smooth.
- ☐ Adding one at a time, blend in sugar, brown sugar , eggs and vanilla, mixing well.
- ☐ In a smaller bowl combine flour, salt, and baking soda. When those are combined, add dry mix from boxed cookie mix to flour mixture and stir using a whisk to break up any lumps.
- ☐ Combine dry mixture a little at a time into wet mixture and mix well. It may become necessary to finish mixing dough by hand.
- ☐ Roll dough into 1 1/2 to 2 inch balls and place a baking sheet leave 2 to 2 1/2 inches between cookies. Cross-hatch dough balls using a fork to flatten to 1/2 to 3/4 inch thickness.
- ☐ Bake at 375 degrees F (190 degrees C) about 7 to 10 minutes, until edges start to turn light brown.
- ☐ Remove from oven let stand for 5 minutes and transfer cookies to wire rack.

Nutrition Facts



 PROTEIN **6.12%**  FAT **48.83%**  CARBS **45.05%**

Properties

Glycemic Index:4.42, Glycemic Load:8.85, Inflammation Score:-1, Nutrition Score:3.5852174123992%

Nutrients (% of daily need)

Calories: 251.96kcal (12.6%), Fat: 14.04g (21.6%), Saturated Fat: 3.08g (19.22%), Carbohydrates: 29.15g (9.72%), Net Carbohydrates: 28.08g (10.21%), Sugar: 17.7g (19.66%), Cholesterol: 13.64mg (4.55%), Sodium: 229.3mg (9.97%), Alcohol: 0.06g (100%), Alcohol %: 0.13% (100%), Protein: 3.96g (7.93%), Manganese: 0.17mg (8.49%), Vitamin E: 1.21mg (8.07%), Vitamin B3: 1.48mg (7.38%), Vitamin K: 6.8µg (6.48%), Selenium: 4.47µg (6.38%), Folate: 23.83µg (5.96%), Vitamin B1: 0.08mg (5.38%), Iron: 0.82mg (4.55%), Vitamin B2: 0.07mg (4.38%), Fiber: 1.07g (4.28%), Phosphorus: 41.18mg (4.12%), Magnesium: 15.04mg (3.76%), Copper: 0.05mg (2.44%), Vitamin B6: 0.04mg (2.22%), Vitamin B5: 0.22mg (2.17%), Zinc: 0.29mg (1.95%), Potassium: 63.26mg (1.81%), Calcium: 12.13mg (1.21%)