



## PB & J Thumbprints

READY IN



65 min.

SERVINGS



36

CALORIES



84 kcal

DESSERT

### Ingredients

- 0.3 cup chocolate frosting (from 1-lb container)
- 1 eggs
- 0.3 cup jam
- 1 pouch peanut butter sandwich cookie crumbs (1 lb 1.5 oz)
- 3 tablespoons vegetable oil
- 1 tablespoon water

### Equipment

- bowl

- baking sheet
- oven
- wire rack
- microwave

## Directions

- Heat oven to 375F. In medium bowl, stir cookie mix, oil, water and egg until soft dough forms. Shape dough into 36 balls, about 1 inch each.
- Place 2 inches apart on ungreased cookie sheet.
- Bake 8 to 10 minutes or until edges begin to brown.
- Remove from oven and immediately make indentation in center of each cookie with back of spoon. Cool 2 minutes; remove from cookie sheet to wire rack. Cool completely, about 30 minutes.
- Fill each thumbprint with 1/2 teaspoon jam. If desired, drizzle cookies with chocolate glaze. To make glaze, in small microwavable bowl, microwave frosting on High 10 seconds or until thin enough to drizzle.

## Nutrition Facts



## Properties

Glycemic Index:1.53, Glycemic Load:0.88, Inflammation Score:0, Nutrition Score:0.44869565364459%

## Nutrients (% of daily need)

Calories: 83.61kcal (4.18%), Fat: 3.74g (5.76%), Saturated Fat: 0.79g (4.94%), Carbohydrates: 11.98g (3.99%), Net Carbohydrates: 11.44g (4.16%), Sugar: 7.47g (8.3%), Cholesterol: 4.55mg (1.52%), Sodium: 118.56mg (5.15%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.16g (2.33%), Fiber: 0.53g (2.13%), Vitamin K: 2.09µg (1.99%), Iron: 0.23mg (1.3%)