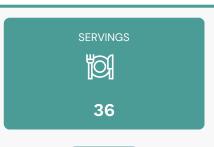


PB & J Thumbprints







DESSERT

Ingredients

	0.3 cup chocolate fros	ting (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			
PROTEIN 5.4% FAT 39.05% CARBS 55.55%			

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: Og (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%)