



PB & J Thumbprints

READY IN



65 min.

SERVINGS



36

CALORIES



127 kcal

DESSERT

Ingredients

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

Equipment

- bowl

- baking sheet
- oven
- wire rack
- microwave

Directions

- Heat oven to 375°F. 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 3.89% **FAT 38.73%** **CARBS 57.38%**

Properties

Glycemic Index:1.53, Glycemic Load:0.88, Inflammation Score:0, Nutrition Score:0.78347826263179%

Nutrients (% of daily need)

Calories: 127.4kcal (6.37%), Fat: 5.68g (8.74%), Saturated Fat: 1.4g (8.75%), Carbohydrates: 18.95g (6.32%), Net Carbohydrates: 18.32g (6.66%), Sugar: 13.83g (15.37%), Cholesterol: 4.55mg (1.52%), Sodium: 138.74mg (6.03%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.29g (2.57%), Fiber: 0.63g (2.52%), Iron: 0.39mg (2.17%), Vitamin E: 0.3mg (2.03%), Vitamin K: 2.09µg (1.99%), Manganese: 0.03mg (1.58%), Copper: 0.03mg (1.43%), Phosphorus: 12.82mg (1.28%)