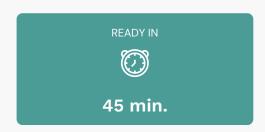


Peanut Butter and Jelly Sandwich Cookies

a Dairy Free







DESSERT

Ingredients

1 teaspoon baking soda
0.3 cup creamy peanut butter
2 egg whites
1.8 cups flour all-purpose
08 our low-sugar strawborry s

O.8 cup low-sugar strawberry spread

O.3 cup butter softened

0.1 teaspoon salt

0.8 cup sugar

	1 teaspoon vanilla extract	
Eq	Juipment	
	bowl	
	baking sheet	
	oven	
	hand mixer	
Di	rections	
	Beat margarine and peanut butter at medium speed of an electric mixer until creamy. Gradually add sugar, beating well.	
	Add egg whites and vanilla; beat well.	
	Combine flour, soda, and salt in a small bowl, stirring well. Gradually add flour mixture to creamed mixture, mixing well.	
	Shape dough into 40 (1-inch) balls.	
	Place balls 2 inches apart on cookie sheets coated with cooking spray. Flatten cookies into 2 inch circles using a flat-bottomed glass.	
	Bake at 350 for 8 minutes or until lightly browned. Cool slightly on cookie sheets; remove from cookie sheets, and let cool completely on wire racks.	
	Spread about 11/2 teaspoons strawberry spread on the bottom of half the cooled cookies; top with remaining cookies.	
	Nutrition Facts	
	PROTEIN 7.74% FAT 32.08% CARBS 60.18%	
Properties		

Glycemic Index:7.95, Glycemic Load:11.35, Inflammation Score:-2, Nutrition Score:2.3634782596289%

Nutrients (% of daily need)

Calories: 116.1kcal (5.81%), Fat: 4.07g (6.26%), Saturated Fat: 0.82g (5.1%), Carbohydrates: 17.17g (5.72%), Net Carbohydrates: 16.72g (6.08%), Sugar: 8.46g (9.4%), Cholesterol: Omg (0%), Sodium: 115.23mg (5.01%), Alcohol: 0.07g (100%), Alcohol %: 0.24% (100%), Protein: 2.21g (4.42%), Selenium: 4.49µg (6.41%), Manganese: 0.12mg

(6.15%), Vitamin B1: 0.09mg (6.05%), Folate: 22.94μg (5.73%), Vitamin B3: 1.08mg (5.4%), Vitamin B2: 0.08mg (4.47%), Iron: 0.57mg (3.17%), Vitamin E: 0.39mg (2.59%), Phosphorus: 23.86mg (2.39%), Magnesium: 8.3mg (2.07%), Vitamin A: 101.5IU (2.03%), Fiber: 0.45g (1.8%), Copper: 0.03mg (1.53%), Zinc: 0.16mg (1.07%), Potassium: 36.42mg (1.04%)