



Peanut Butter-Chocolate-Pretzel Cookies

READY IN



45 min.

SERVINGS



20

CALORIES



178 kcal

DESSERT

Ingredients

- 1 cup pretzels
- 1 pouch peanut butter sandwich cookie crumbs (1 lb 1.5 oz)
- 1 serving vegetable oil for on cookie mix pouch
- 7 oz chocolate separated for another use (reserve remaining chocolate)

Equipment

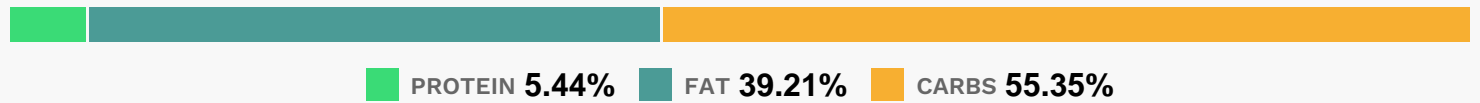
- food processor
- bowl
- baking sheet

- oven
- wire rack

Directions

- Heat oven to 375°F.
- In food processor, place pretzels. Cover; process to fine crumbs.
- Place in bowl; set aside.
- In large bowl, make cookie dough as directed on pouch. Shape 1 tablespoon dough into ball. Flatten into large circle, and place 1 piece of chocolate in center. Wrap edges of dough around chocolate, and shape back into ball with chocolate in center.
- Roll ball in pretzel crumbs until coated.
- Place on ungreased cookie sheet. Repeat with remaining ingredients, placing balls at least 2 inches apart on cookie sheet.
- Bake 8 to 10 minutes or until set. Cool 2 minutes; remove to cooling rack.

Nutrition Facts



Properties

Glycemic Index:6.28, Glycemic Load:4.88, Inflammation Score:-1, Nutrition Score:1.5856521890863%

Nutrients (% of daily need)

Calories: 178.14kcal (8.91%), Fat: 8.2g (12.61%), Saturated Fat: 3g (18.75%), Carbohydrates: 26.04g (8.68%), Net Carbohydrates: 24.47g (8.9%), Sugar: 14.94g (16.6%), Cholesterol: 0mg (0%), Sodium: 254.9mg (11.08%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 6.55mg (2.18%), Protein: 2.56g (5.12%), Fiber: 1.57g (6.27%), Manganese: 0.09mg (4.32%), Iron: 0.78mg (4.32%), Copper: 0.06mg (3.16%), Magnesium: 12.37mg (3.09%), Vitamin B2: 0.04mg (2.18%), Phosphorus: 19.71mg (1.97%), Vitamin K: 2.02µg (1.93%), Folate: 7.54µg (1.88%), Vitamin B3: 0.28mg (1.39%), Zinc: 0.19mg (1.27%), Vitamin B1: 0.02mg (1.26%), Potassium: 37.69mg (1.08%)