



## Peanut Butter-Chocolate-Pretzel Cookies

READY IN



45 min.

SERVINGS



20

CALORIES



296 kcal

DESSERT

### Ingredients

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

### Equipment

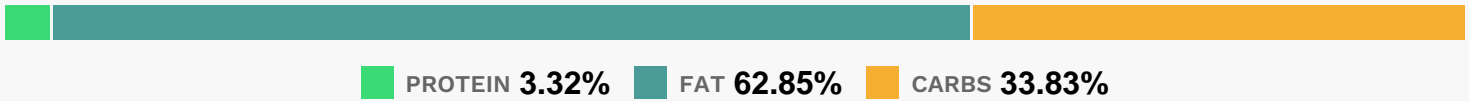
- ☐ food processor
- ☐ bowl
- ☐ baking sheet

- ☐ oven
- ☐ wire rack

## Directions

- ☐ Heat oven to 375F.
- ☐ 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:2.9139130125227%

## Nutrients (% of daily need)

Calories: 295.71kcal (14.79%), Fat: 21.5g (33.07%), Saturated Fat: 5.03g (31.43%), 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%), Vitamin K: 26.48µg (25.22%), Vitamin E: 1.19mg (7.93%), Fiber: 1.57g (6.27%), Iron: 0.78mg (4.33%), Manganese: 0.09mg (4.32%), Copper: 0.06mg (3.16%), Magnesium: 12.37mg (3.09%), Vitamin B2: 0.04mg (2.18%), Phosphorus: 19.71mg (1.97%), 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%)