



Peanut Butter Cookies

 Vegetarian

READY IN



25 min.

SERVINGS



25

CALORIES



211 kcal

DESSERT

Ingredients

- 1 tsp baking soda
- 1 cup granulated and brown sugar packed
- 1 cup butter softened
- 1 tsp calumet baking powder
- 1 cup creamy peanut butter
- 2 eggs
- 2.5 cups flour
- 0.5 tsp salt

1 tsp vanilla

Equipment

bowl

baking sheet

oven

blender

Directions

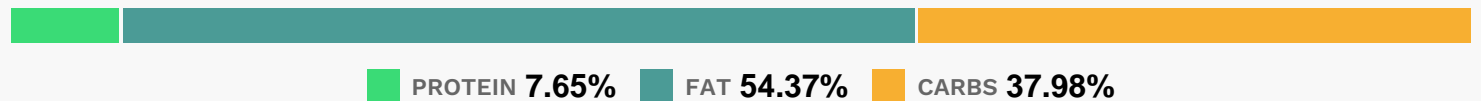
Heat oven to 350F.

Mix first 4 ingredients until well blended. Beat butter, peanut butter and sugars in large bowl with mixer until light and fluffy. Blend in eggs and vanilla. Gradually add flour mixture, beating well after each addition.

Drop tablespoonfuls of dough, 2 inches apart, onto baking sheets sprayed with cooking spray. Flatten each, in crisscross pattern, with tines of fork.

Bake 8 to 10 min. or until golden brown. Cool on baking sheets 3 min.; remove to wire racks. Cool completely.

Nutrition Facts



Properties

Glycemic Index:9.24, Glycemic Load:7.21, Inflammation Score:-3, Nutrition Score:4.5795651790888%

Nutrients (% of daily need)

Calories: 211.28kcal (10.56%), Fat: 13.09g (20.15%), Saturated Fat: 5.84g (36.49%), Carbohydrates: 20.58g (6.86%), Net Carbohydrates: 19.75g (7.18%), Sugar: 9.69g (10.77%), Cholesterol: 32.62mg (10.87%), Sodium: 228.44mg (9.93%), Alcohol: 0.06g (100%), Alcohol %: 0.16% (100%), Protein: 4.14g (8.29%), Manganese: 0.24mg (12.18%), Vitamin B3: 2.13mg (10.64%), Selenium: 5.94µg (8.48%), Folate: 33.76µg (8.44%), Vitamin E: 1.2mg (7.97%), Vitamin B1: 0.11mg (7.62%), Phosphorus: 62.38mg (6.24%), Vitamin B2: 0.1mg (5.93%), Magnesium: 21.66mg (5.42%), Iron: 0.91mg (5.04%), Vitamin A: 245.92IU (4.92%), Copper: 0.07mg (3.41%), Fiber: 0.83g (3.33%), Vitamin B6: 0.06mg (3.06%), Calcium: 30.19mg (3.02%), Zinc: 0.41mg (2.71%), Potassium: 90.62mg (2.59%), Vitamin B5: 0.24mg (2.4%)