



Peanut Butter Cookies VI

 Dairy Free

READY IN



25 min.

SERVINGS



36

CALORIES



82 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 2 eggs
- ☐ 1 cup flour all-purpose
- ☐ 0.5 cup butter
- ☐ 0.5 cup peanut butter
- ☐ 0.3 teaspoon salt
- ☐ 0.5 teaspoon vanilla extract
- ☐ 1 cup sugar white

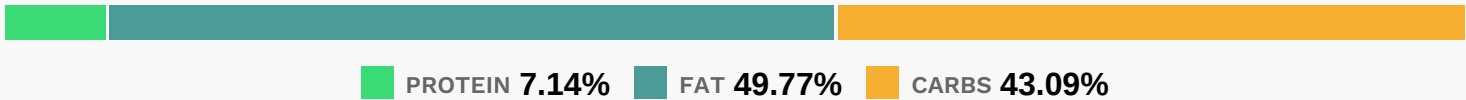
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ In a medium bowl, cream together the margarine, peanut butter, and sugar. Beat in the eggs, one at a time, then stir in the vanilla.
- ☐ Combine the flour, baking powder and salt; stir into the peanut butter mixture. Drop by rounded spoonfuls onto the unprepared cookie sheet.
- ☐ Bake for 8 to 10 minutes in the preheated oven. Do not overbake: cookies will be soft and chewy. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:6.97, Glycemic Load:5.91, Inflammation Score:-1, Nutrition Score:1.5900000039002%

Nutrients (% of daily need)

Calories: 81.8kcal (4.09%), Fat: 4.65g (7.16%), Saturated Fat: 0.97g (6.06%), Carbohydrates: 9.07g (3.02%), Net Carbohydrates: 8.8g (3.2%), Sugar: 5.95g (6.61%), Cholesterol: 9.09mg (3.03%), Sodium: 76.63mg (3.33%), Alcohol: 0.02g (100%), Alcohol %: 0.13% (100%), Protein: 1.5g (3%), Manganese: 0.08mg (3.87%), Vitamin B3: 0.68mg (3.42%), Selenium: 2.11µg (3.01%), Vitamin E: 0.45mg (3.01%), Folate: 10.62µg (2.65%), Vitamin A: 125.97IU (2.52%), Phosphorus: 23.9mg (2.39%), Vitamin B1: 0.03mg (2.23%), Vitamin B2: 0.04mg (2.2%), Magnesium: 7.24mg (1.81%), Iron: 0.28mg (1.56%), Calcium: 11.19mg (1.12%), Copper: 0.02mg (1.11%), Vitamin B6: 0.02mg (1.09%), Fiber: 0.27g (1.06%)