



Peanut Butter Cookies with Butterscotch Bits

 Vegetarian  Very Healthy

READY IN



35 min.

SERVINGS



1

CALORIES



6254 kcal

DESSERT

Ingredients

- 0.5 teaspoon baking soda
- 11 oz butterscotch topping
- 1 large eggs
- 1.3 cups flour all-purpose
- 1.5 cups peanut butter (not "all natural")
- 0.5 teaspoon salt
- 1 cup sugar
- 8 tablespoons butter unsalted at room temperature (1 stick)

1 teaspoon vanilla extract

Equipment

bowl

baking sheet

oven

Directions

In a large bowl, mix flour, baking soda and salt.

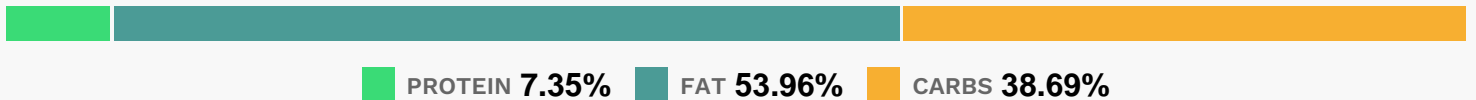
Beat butter and peanut butter until smooth. Gradually add sugar, beating to blend. Beat in egg and vanilla. Stir in flour mixture and butterscotch morsels. Form into a large disk and wrap in plastic. Chill for 2 hours or overnight.

Preheat oven to 375F; line 2 baking sheets with parchment. Use hands to form dough into 1 1/2-inch balls.

Place balls about 2 inches apart on cookie sheets. Using a fork, press balls flat, then press again to form a crisscross pattern.

Bake cookies until lightly browned, about 15 minutes. Cool on sheets for 10 minutes, then transfer to racks to cool completely. Repeat with remaining dough.

Nutrition Facts



Properties

Glycemic Index:219.09, Glycemic Load:366.66, Inflammation Score:-10, Nutrition Score:71.912174053814%

Nutrients (% of daily need)

Calories: 6253.96kcal (312.7%), Fat: 386.07g (593.95%), Saturated Fat: 173.6g (1084.98%), Carbohydrates: 622.87g (207.62%), Net Carbohydrates: 599.79g (218.11%), Sugar: 450.69g (500.77%), Cholesterol: 426.8mg (142.27%), Sodium: 3736.73mg (162.47%), Alcohol: 1.38g (100%), Alcohol %: 0.14% (100%), Protein: 118.41g (236.81%), Manganese: 6.86mg (342.75%), Vitamin B3: 61.57mg (307.83%), Vitamin E: 40.6mg (270.66%), Magnesium: 715.04mg (178.76%), Phosphorus: 1714.72mg (171.47%), Folate: 667.8µg (166.95%), Selenium: 94.1µg (134.43%), Vitamin B1: 1.92mg (127.68%), Vitamin B2: 2.1mg (123.81%), Copper: 1.95mg (97.32%), Vitamin B6: 1.93mg (96.55%), Fiber: 23.08g (92.3%), Iron: 15.69mg (87.17%), Zinc: 12.11mg (80.75%), Potassium: 2666.63mg (76.19%), Vitamin B5:

6.18mg (61.85%), Vitamin A: 3072IU (61.44%), Calcium: 378.7mg (37.87%), Vitamin K: 29.92µg (28.5%), Vitamin D:
2.68µg (17.87%), Vitamin B12: 0.95µg (15.79%)