



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

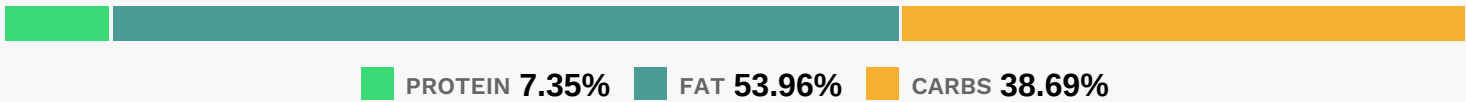
Equipment

- ☐ 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%)