



## Peanut Butter Crunch Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



48

CALORIES



77 kcal

DESSERT

### Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 2 cups rice cereal crispy (such as Rice Krispies)
- ☐ 1 large eggs
- ☐ 1 cup flour all-purpose
- ☐ 0.3 cup granulated sugar
- ☐ 0.5 cup brown sugar light packed
- ☐ 0.5 cup peanuts chopped
- ☐ 0.5 teaspoon salt

- ☐ 0.8 cup creamy peanut butter
- ☐ 0.5 cup butter unsalted at room temperature
- ☐ 1 teaspoon vanilla extract pure

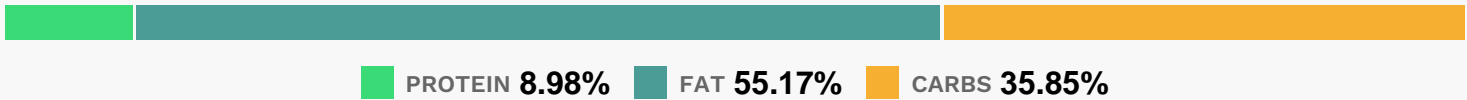
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer
- ☐ aluminum foil

## Directions

- ☐ Heat oven to 375 F. Using an electric mixer set on high speed, cream the butter and sugars in a large bowl. Lower to medium speed and add the egg, peanut butter, and vanilla. Sift together the flour, baking soda, and salt.
- ☐ Add to the butter mixture on low speed. Beat until incorporated. Fold in the rice cereal and peanuts. Form the dough into approximately 1 1/2-inch balls.
- ☐ Place on parchment- or foil-lined baking sheets, 2 inches apart. Gently press the cookies with the back of a fork to create classic hatch marks. Use your thumb to create a shallow well in the center of each cookie and fill with a spoonful of jam, if desired.
- ☐ Bake until golden brown, about 12 minutes.
- ☐ Let cool on sheets for 5 minutes, then transfer to wire racks.

## Nutrition Facts



## Properties

Glycemic Index:3.61, Glycemic Load:2.28, Inflammation Score:-1, Nutrition Score:1.8313043571037%

## Nutrients (% of daily need)

Calories: 76.6kcal (3.83%), Fat: 4.87g (7.49%), Saturated Fat: 1.78g (11.11%), Carbohydrates: 7.11g (2.37%), Net Carbohydrates: 6.7g (2.43%), Sugar: 3.71g (4.12%), Cholesterol: 8.96mg (2.99%), Sodium: 55.74mg (2.42%), Alcohol: 0.03g (100%), Alcohol %: 0.23% (100%), Protein: 1.78g (3.56%), Manganese: 0.12mg (5.96%), Vitamin B3: 0.96mg (4.82%), Folate: 13.66µg (3.42%), Vitamin E: 0.44mg (2.9%), Magnesium: 10.87mg (2.72%), Vitamin B1: 0.04mg (2.68%), Phosphorus: 26.02mg (2.6%), Selenium: 1.62µg (2.31%), Copper: 0.04mg (1.93%), Vitamin B2: 0.03mg (1.8%), Iron: 0.31mg (1.71%), Fiber: 0.42g (1.68%), Vitamin B6: 0.03mg (1.36%), Vitamin A: 64.72IU (1.29%), Potassium: 42.94mg (1.23%), Zinc: 0.18mg (1.19%), Vitamin B5: 0.1mg (1.03%)