



Peanut Butter Cup Cookies III

READY IN



30 min.

SERVINGS



24

CALORIES



176 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup brown sugar packed
- ☐ 1 eggs
- ☐ 1.8 cups flour all-purpose
- ☐ 2 tablespoons milk
- ☐ 0.5 cup peanut butter
- ☐ 24 peanut butter cups miniature
- ☐ 0.5 cup shortening
- ☐ 1 teaspoon vanilla extract

☐ 0.5 cup sugar white

Equipment

☐ bowl

☐ oven

☐ muffin liners

Directions

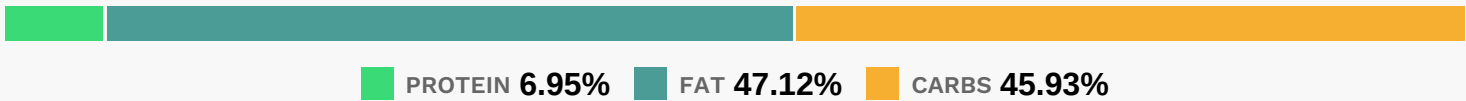
☐ Preheat oven to 375 degrees F (190 degrees C). Grease mini muffin pans. Sift together the flour and baking soda. Set aside.

☐ In a medium bowl, cream together the white sugar, brown sugar, and shortening.

☐ Add the peanut butter and egg; mix until blended. Stir in the milk and vanilla alternately with the dry ingredients. Press rounded tablespoons of dough into the prepared mini muffin cups. Press dough up the sides of the cup, leaving a hole in the middle. Press a peanut butter cup into the center of each cup, being careful not to push all the way through the dough.

☐ Bake for 10 to 12 minutes in the preheated oven. Allow cookies to cool completely before removing from pans.

Nutrition Facts



Properties

Glycemic Index:8.21, Glycemic Load:8.09, Inflammation Score:-1, Nutrition Score:3.2582608719721%

Nutrients (% of daily need)

Calories: 176.38kcal (8.82%), Fat: 9.47g (14.57%), Saturated Fat: 2.45g (15.34%), Carbohydrates: 20.77g (6.92%), Net Carbohydrates: 20.01g (7.28%), Sugar: 12.59g (13.98%), Cholesterol: 7.39mg (2.46%), Sodium: 98.42mg (4.28%), Alcohol: 0.06g (100%), Alcohol %: 0.19% (100%), Protein: 3.14g (6.29%), Vitamin B3: 1.58mg (7.88%), Manganese: 0.14mg (7.25%), Folate: 25.71µg (6.43%), Vitamin B1: 0.09mg (6.16%), Selenium: 4.08µg (5.82%), Vitamin E: 0.79mg (5.25%), Phosphorus: 44.42mg (4.44%), Vitamin B2: 0.07mg (4.36%), Magnesium: 16.23mg (4.06%), Iron: 0.67mg (3.73%), Fiber: 0.76g (3.02%), Copper: 0.06mg (2.82%), Vitamin K: 2.46µg (2.35%), Zinc: 0.32mg (2.14%), Potassium: 74.91mg (2.14%), Vitamin B5: 0.21mg (2.08%), Vitamin B6: 0.04mg (2.04%), Calcium: 15.93mg (1.59%)