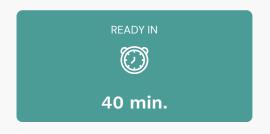
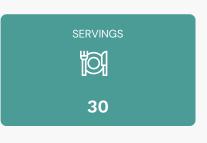


## **Peanut Butter Honey Crunch Cookies**

airy Free







DESSERT

### **Ingredients**

1 pouch peanut butter sandwich cookie crumbs
3 tablespoons vegetable oil
1 tablespoon water
1 eggs
1 cup buttered toast

1 cup peanut butter cups puffs®

# Equipment

1 cup pinenuts

	bowl	
	baking sheet	
	oven	
Directions		
	Heat oven to 350°F. In large bowl, stir cookie mix, oil, water and egg until soft dough forms. Stir in cereals.	
	Onto ungreased cookie sheet, drop and shape dough by rounded measuring tablespoonfuls 2 inches apart.	
	Bake 9 to 11 minutes or until golden brown. Cool 1 minute; remove from cookie sheet to cooking rack.	
Nutrition Facts		
	PROTEIN 6.81% FAT 52.63% CARBS 40.56%	

#### **Properties**

Glycemic Index:O, Glycemic Load:O, Inflammation Score:-1, Nutrition Score:2.4347825920128%

### Nutrients (% of daily need)

Calories: 122.57kcal (6.13%), Fat: 7.47g (11.49%), Saturated Fat: 1.13g (7.08%), Carbohydrates: 12.95g (4.32%), Net Carbohydrates: 12.13g (4.41%), Sugar: 7g (7.78%), Cholesterol: 5.51mg (1.83%), Sodium: 148.91mg (6.47%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.17g (4.35%), Manganese: 0.4mg (20.14%), Vitamin K: 4.99µg (4.76%), Vitamin E: 0.55mg (3.67%), Fiber: 0.81g (3.26%), Copper: 0.06mg (3.2%), Phosphorus: 31.24mg (3.12%), Magnesium: 12.22mg (3.05%), Iron: 0.54mg (3.03%), Zinc: 0.33mg (2.18%), Vitamin B1: 0.02mg (1.61%), Vitamin B3: 0.28mg (1.41%), Selenium: 0.95µg (1.36%), Vitamin B2: 0.02mg (1.33%), Folate: 4.06µg (1.02%)