



Peanut Butter & Jelly Sandwich Cookies

READY IN



24 min.

SERVINGS



18

CALORIES



420 kcal

DESSERT

Ingredients

- 0.8 tsp baking soda
- 1.3 cups brown sugar packed
- 18 servings grands flaky refrigerator biscuits
- 0.8 cup creamy peanut butter
- 1 eggs
- 0.3 cup favorite flavor
- 1.8 cups flour all-purpose
- 3 Tbsp milk
- 0.8 tsp salt

- 0.1 tsp strawberry extract
- 0.5 cup butter unsalted softened
- 1 Tbsp vanilla extract
- 0.8 cup ready-to-spread vanilla frosting
- 0.5 cup cool whip whipped topping thawed

Equipment

- bowl
- baking sheet
- oven
- mixing bowl
- plastic wrap
- offset spatula

Directions

- Combine in a large mixing bowl peanut butter, butter, brown sugar, milk and vanilla and blend until smooth.
- Add egg and mix well.
- Combine in a small bowl flour, salt and baking soda. Gradually add to peanut butter mixture and cream until blended. For easier handling, wrap dough in plastic wrap and place in refrigerator until chilled, at least 1 hour.
- Preheat oven to 375F and coat a cookie sheet with cooking spray. Using a cookie dough scoop or tablespoon, scoop dough into balls and roll. Coat with granulated sugar and place on cookie sheet about 2 inches apart. Dip a fork in water and crisscross the cookie to flatten.
- Bake at 375F for 7-9 minutes or until lightly golden brown. Cool completely.
- Combine in a medium bowl frosting and strawberry jam. Depending on the flavor, you may want to add strawberry extract, and to add a little color, mix in food coloring. Gently stir in COOL WHIP.
- Fill a decorator bag with the strawberry filling or spread with an offset spatula onto bottom side of 1 cookie. Top with another cookie and press together lightly. Repeat with remaining cookies.

Nutrition Facts

PROTEIN 5.4% FAT 42.82% CARBS 51.78%

Properties

Glycemic Index:18.28, Glycemic Load:22.73, Inflammation Score:-3, Nutrition Score:7.1586956848269%

Flavonoids

Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg

Nutrients (% of daily need)

Calories: 419.84kcal (20.99%), Fat: 20.18g (31.04%), Saturated Fat: 7.25g (45.31%), Carbohydrates: 54.89g (18.3%), Net Carbohydrates: 53.63g (19.5%), Sugar: 30.98g (34.42%), Cholesterol: 22.99mg (7.66%), Sodium: 324.33mg (14.1%), Alcohol: 0.25g (100%), Alcohol %: 0.33% (100%), Protein: 5.72g (11.44%), Manganese: 0.38mg (18.75%), Vitamin B3: 3.12mg (15.59%), Vitamin B1: 0.21mg (14.26%), Folate: 57µg (14.25%), Vitamin E: 2mg (13.36%), Vitamin B2: 0.22mg (12.93%), Selenium: 7.5µg (10.71%), Iron: 1.78mg (9.88%), Phosphorus: 81.72mg (8.17%), Magnesium: 27.38mg (6.84%), Copper: 0.1mg (5.17%), Fiber: 1.26g (5.04%), Vitamin K: 4.9µg (4.66%), Vitamin B6: 0.09mg (4.33%), Vitamin A: 200.45IU (4.01%), Potassium: 137.31mg (3.92%), Zinc: 0.56mg (3.73%), Vitamin B5: 0.33mg (3.32%), Calcium: 32.22mg (3.22%), Vitamin D: 0.17µg (1.14%)