



Peanut Butter Mini Candy-Coated Chocolates Cookies

READY IN



45 min.

SERVINGS



48

CALORIES



125 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 1.3 cups brown sugar packed
- 0.8 cup butter softened
- 1.8 cups candy-coated chocolates mini
- 1 eggs
- 1.5 cups flour all-purpose
- 0.8 cup peanut butter
- 0.3 teaspoon salt

1 teaspoon vanilla extract

Equipment

bowl

baking sheet

oven

Directions

In a large bowl, cream butter or margarine, peanut butter, and sugar until light and fluffy. Beat in egg and vanilla.

Combine flour, baking soda, and salt; blend into creamed mixture. Stir in 1 1/3 cups mini candy-coated chocolates.

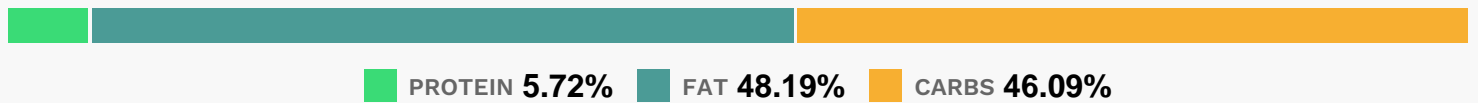
Shape dough into 1 1/4 inch balls.

Place about 2 inches apart on ungreased cookie sheets. Gently flatten to about 1/2 inch thickness.

Place 7 to 8 of the remaining candies on each cookie; press in lightly.

Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes, or until edges are light brown. Do not over bake! Cool about 1 minute on cookie sheets; transfer cookies to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:2.9, Glycemic Load:2.26, Inflammation Score:-1, Nutrition Score:1.7260869393206%

Nutrients (% of daily need)

Calories: 125.11kcal (6.26%), Fat: 6.83g (10.51%), Saturated Fat: 3.36g (21.01%), Carbohydrates: 14.71g (4.9%), Net Carbohydrates: 14.2g (5.16%), Sugar: 10.75g (11.94%), Cholesterol: 12.17mg (4.06%), Sodium: 83.16mg (3.62%), Alcohol: 0.03g (100%), Alcohol %: 0.14% (100%), Protein: 1.83g (3.65%), Manganese: 0.09mg (4.49%), Vitamin B3: 0.78mg (3.88%), Vitamin E: 0.46mg (3.08%), Folate: 11.21µg (2.8%), Selenium: 1.88µg (2.68%), Vitamin B1: 0.04mg (2.45%), Iron: 0.4mg (2.23%), Vitamin A: 110.57IU (2.21%), Magnesium: 8.38mg (2.09%), Phosphorus: 20.79mg (2.08%), Fiber: 0.5g (2.01%), Vitamin B2: 0.03mg (1.91%), Calcium: 17.49mg (1.75%), Copper: 0.03mg (1.3%), Vitamin

B6: 0.02mg (1.18%), Potassium: 36.78mg (1.05%)