

DESSERT

Peanut Butter Pinwheel Cookies

6 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	36	\$0.14	185 kcal

Peanut Butter Pinwheel Cookies requires around 45 minutes from start to finish. This lacto ovo vegetarian recipe serves 36 and costs 14 cents per serving. One serving contains 185 calories, 3g of protein, and 9g of fat. This recipe is liked by 5 foodies and cooks.

Ingredients

☐ 1 teaspoon baking powder

☐ 1 cup butter

☐ 4 cups all-purpose flour

☐ 1 cup smooth peanut butter

☐ 2 cups white sugar

☐ ¾ teaspoon baking soda

☐ 2 eggs

☐ 1 teaspoon salt

☐ 1½ teaspoons vanilla extract

EQUIPMENT Oven

Method

- 1 Cream butter or margarine and sugar; add eggs and vanilla.
- 2 Add dry ingredients to butter mixture. Divide dough into 2 parts.
- 3 Roll each part out, to approximate 1/8 inch thick, then spread with 1/2 of the peanut butter.
- 4 Roll up dough and refrigerate several hours.
- 5 Slice and bake at 400 degrees F (205 degrees C) for 5 - 8 minutes, until slightly brown.

Nutrition per serving

185	3 g	9 g	23 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			4.1 g · 25% of daily needs
Fibre			0.7 g · 3% of daily needs
Sugar			11.9 g · 13% of daily needs
Sodium			174 mg · 8% of daily needs
Cholesterol			22.7 mg · 8% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/peanut-butter-pinwheel-cookies-148390