



Peanut Butter Reindeer Cookies

 Dairy Free

READY IN



50 min.

SERVINGS



24

CALORIES



122 kcal

DESSERT

Ingredients

- 1 eggs
- 2 tablespoons granulated sugar
- 1 pouch peanut butter sandwich cookie crumbs betty crocker® (1 lb 1.5 oz)
- 12 pretzel sticks star-shaped
- 3 tablespoons semi chocolate chips
- 3 tablespoons vegetable oil
- 1 tablespoon water

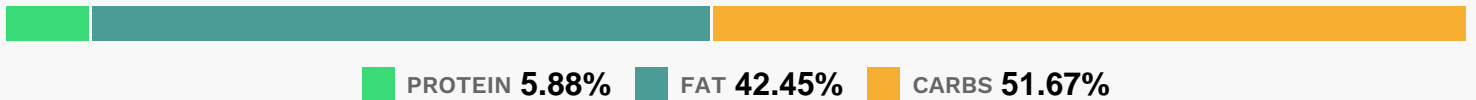
Equipment

- bowl
- baking sheet
- oven
- knife
- wire rack

Directions

- Heat oven to 375°F (350°F for dark or nonstick cookie sheet). In medium bowl, mix cookies as directed on package, using oil, water and egg.
- Shape dough into 1 1/4-inch balls. On ungreased cookie sheet, place balls 2 inches apart. Dip bottom of drinking glass in sugar; press each ball until about 1/2 inch thick.
- Pinch bottom edge of each cookie to form a longer point. At point of each cookie, place 1 chocolate chip for nose; press down slightly.
- Place 2 chocolate chips on each cookie for eyes; press down slightly. With small sharp knife, cut star points from Christmas pretzels to form 48 small V-shaped pretzels (if using pretzel sticks, cut into quarters). Press 2 pretzel pieces into top of each cookie for antlers.
- Bake 9 to 11 minutes or until edges begin to brown.
- Remove from cookie sheet to cooling rack.

Nutrition Facts



Properties

Glycemic Index:6.38, Glycemic Load:0.87, Inflammation Score:-1, Nutrition Score:0.84695651195943%

Nutrients (% of daily need)

Calories: 121.94kcal (6.1%), Fat: 5.92g (9.12%), Saturated Fat: 1.47g (9.18%), Carbohydrates: 16.23g (5.41%), Net Carbohydrates: 15.33g (5.57%), Sugar: 9.82g (10.91%), Cholesterol: 6.93mg (2.31%), Sodium: 175.88mg (7.65%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.85g (3.7%), Fiber: 0.9g (3.59%), Vitamin K: 3.27µg (3.12%), Iron: 0.43mg (2.39%), Manganese: 0.03mg (1.39%), Copper: 0.03mg (1.27%), Vitamin E: 0.17mg (1.14%), Selenium: 0.74µg (1.05%)