



## Peanut Butter Reindeer Cookies

 Dairy Free

READY IN



80 min.

SERVINGS



48

CALORIES



117 kcal

DESSERT

### Ingredients

- ☐ 0.5 cup creamy peanut butter
- ☐ 0.5 cup butter softened
- ☐ 0.5 cup granulated sugar
- ☐ 0.5 cup brown sugar packed
- ☐ 1 eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 1 teaspoon double-acting baking powder
- ☐ 96 small pretzel twists

- ☐ 0.3 cup semi chocolate chips (96 chips)
- ☐ 1 tablespoon m&m candies (48 candies)

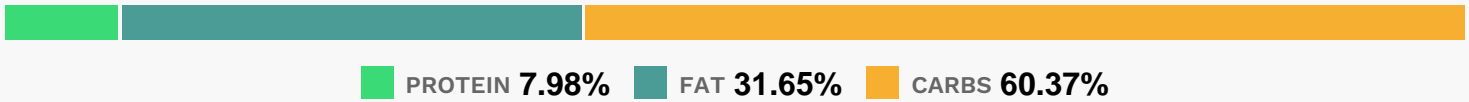
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

## Directions

- ☐ Heat oven to 375°F (if using dark or nonstick cookie sheet, heat oven to 350°F). In large bowl, beat peanut butter, butter, granulated sugar and brown sugar with electric mixer on medium speed until light and fluffy. Beat in egg. Stir in flour and baking powder.
- ☐ For each cookie, shape 1-inch ball of dough into triangle shape about 1 1/2 inches long. On ungreased cookie sheet, place 2 pretzel twists about 1 inch apart to look like antlers; press top of dough triangle gently into pretzels. Repeat with remaining dough and pretzels.
- ☐ Bake 5 to 10 minutes or until edges just begin to brown. Immediately press 2 chocolate chips for eyes and 1 cinnamon candy for nose onto each cookie.
- ☐ Let stand 2 minutes; remove from cookie sheet to wire rack. Cool completely, about 30 minutes.

## Nutrition Facts



## Properties

Glycemic Index:6.96, Glycemic Load:11.13, Inflammation Score:-2, Nutrition Score:2.8121739071996%

## Nutrients (% of daily need)

Calories: 116.82kcal (5.84%), Fat: 4.19g (6.44%), Saturated Fat: 1g (6.24%), Carbohydrates: 17.97g (5.99%), Net Carbohydrates: 17.26g (6.28%), Sugar: 5.4g (6%), Cholesterol: 3.51mg (1.17%), Sodium: 193.8mg (8.43%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.38g (4.75%), Manganese: 0.19mg (9.46%), Folate: 30.86µg (7.72%),

Vitamin B3: 1.21mg (6.03%), Vitamin B1: 0.08mg (5.52%), Iron: 0.86mg (4.79%), Vitamin B2: 0.07mg (4%), Phosphorus: 34.93mg (3.49%), Selenium: 2.22µg (3.17%), Fiber: 0.71g (2.86%), Magnesium: 10.85mg (2.71%), Vitamin E: 0.39mg (2.61%), Copper: 0.05mg (2.43%), Vitamin A: 90.69IU (1.81%), Zinc: 0.25mg (1.7%), Potassium: 56.31mg (1.61%), Calcium: 14.06mg (1.41%), Vitamin B6: 0.03mg (1.27%), Vitamin B5: 0.11mg (1.06%)