

Peanut Butter Sandwich Cookies

READY IN



260 min.

SERVINGS



18

CALORIES



270 kcal

DESSERT

Ingredients

- ☐ 0.5 cup granulated sugar
- ☐ 0.5 cup brown sugar packed
- ☐ 0.5 cup peanut butter
- ☐ 0.3 cup shortening
- ☐ 0.3 cup butter softened
- ☐ 1 eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 0.8 teaspoon baking soda
- ☐ 0.5 teaspoon double-acting baking powder

- ☐ 0.3 teaspoon salt
- ☐ 16 oz chocolate frosting

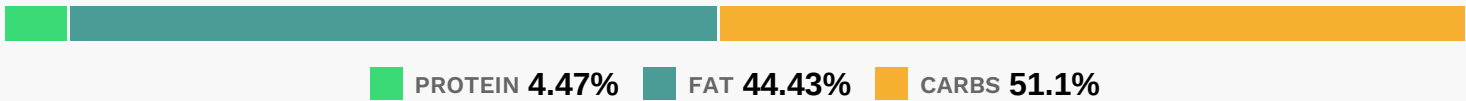
Equipment

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

Directions

- ☐ In large bowl, beat sugars, peanut butter, shortening, butter and egg with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda, baking powder and salt. Cover; refrigerate about 3 hours or until firm.
- ☐ Heat oven to 375°F. Shape dough into 1 1/4-inch balls. On ungreased cookie sheet, place balls about 3 inches apart. Flatten slightly in crisscross pattern with fork dipped in flour.
- ☐ Bake 9 to 10 minutes or until light brown. Cool 2 minutes; remove from cookie sheet to cooling rack. Cool completely, about 30 minutes.
- ☐ Spread chocolate frosting between bottoms of pairs of cookies.

Nutrition Facts



Properties

Glycemic Index:13.95, Glycemic Load:8.87, Inflammation Score:-2, Nutrition Score:3.9673912477396%

Nutrients (% of daily need)

Calories: 270.43kcal (13.52%), Fat: 13.82g (21.26%), Saturated Fat: 3.45g (21.54%), Carbohydrates: 35.75g (11.92%), Net Carbohydrates: 34.95g (12.71%), Sugar: 26.8g (29.77%), Cholesterol: 9.09mg (3.03%), Sodium: 201.79mg (8.77%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.13g (6.26%), Manganese: 0.23mg (11.48%), Vitamin E: 1.35mg (8.99%), Vitamin B3: 1.5mg (7.52%), Phosphorus: 61.82mg (6.18%), Selenium: 4.3µg (6.14%), Folate: 23.54µg (5.89%), Vitamin B1: 0.08mg (5.54%), Iron: 0.99mg (5.49%), Magnesium: 20.28mg (5.07%), Copper: 0.1mg (4.9%),

Vitamin B2: 0.07mg (4.37%), Fiber: 0.81g (3.22%), Potassium: 112.06mg (3.2%), Vitamin A: 126.23IU (2.52%), Zinc: 0.35mg (2.33%), Vitamin B6: 0.04mg (2.19%), Calcium: 20.85mg (2.08%), Vitamin B5: 0.19mg (1.89%), Vitamin K: 1.57µg (1.49%)