



## Peanut Butter Spider Cookies

 Popular

READY IN



60 min.

SERVINGS



36

CALORIES



109 kcal

DESSERT

### Ingredients

- ☐ 1 pouch peanut butter sandwich cookie crumbs
- ☐ 3 tablespoons vegetable oil
- ☐ 1 tablespoon water
- ☐ 1 eggs
- ☐ 36 rolos
- ☐ 1 serving licorice rounds black red
- ☐ 0.3 cup m&m candies
- ☐ 0.7 oz decorating gel black

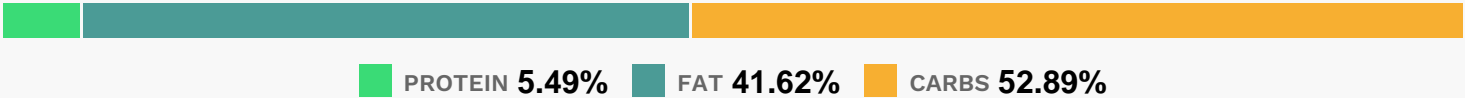
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

## Directions

- ☐ Heat oven to 375°F. In medium bowl, stir cookie mix, oil, water and egg until dough forms.
- ☐ Shape dough into 36 (1-inch) balls. On ungreased cookie sheets, place 2 inches apart.
- ☐ Bake 8 to 10 minutes or until light golden brown. Immediately press 1 chewy caramel in center of each cookie. Cool 2 minutes; remove from cookie sheets to cooling racks.
- ☐ Cut licorice into 8 (2-inch) pieces for each spider. Attach legs by sticking into chewy caramel. Use M&M's™ minis chocolate candies for eyes and black gel to make pupils in eyes.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:0, Nutrition Score:0.54173913776227%

## Nutrients (% of daily need)

Calories: 109.01kcal (5.45%), Fat: 5.17g (7.95%), Saturated Fat: 1.85g (11.57%), Carbohydrates: 14.78g (4.93%), Net Carbohydrates: 14.18g (5.16%), Sugar: 10.47g (11.63%), Cholesterol: 5.56mg (1.85%), Sodium: 127.65mg (5.55%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.54g (3.07%), Fiber: 0.6g (2.39%), Vitamin K: 2.28µg (2.17%), Iron: 0.25mg (1.38%), Calcium: 11.63mg (1.16%), Vitamin E: 0.17mg (1.14%)