



Peanut Butter Sriracha Cookies

 Vegetarian

READY IN



45 min.

SERVINGS



60

CALORIES



194 kcal

DESSERT

Ingredients

- 1 cup butter unsalted softened ()
- 1.5 cups crunchy peanut butter (or Sunbutter if allergic to peanuts)
- 1 cup sugar
- 1 cup brown sugar packed ()
- 1 cup brown sugar packed ()
- 0.3 c sriracha
- 2 eggs
- 1 tsp vanilla extract

- 2.8 cups flour all-purpose soft (finished dough should be , but not sticky)
- 1 teaspoon double-acting baking powder
- 0.5 teaspoon salt
- 1.5 teaspoons baking soda
- 60 servings granulated sugar for dipping dough balls into.
- 1 cups add a hershey's chocolate kiss on top as done for peanut butter blossoms. doesn't change baking time.

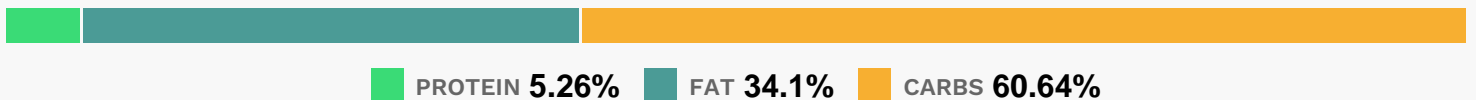
Equipment

- bowl
- baking sheet
- oven

Directions

- Cream together butter, peanut butter and sugars.
- Slowly add in sriracha, eggs and vanilla. Beat until combined.
- In another bowl mix together flour, baking powder, baking soda and salt.
- Gently mix flour into peanut butter mixture until well combined.
- Place batter into refrigerator for 1 hour to chill.
- Pre-heat oven to 375 degrees.
- Roll dough into approx 1 sized balls or use a Medium sized cookie scoop/Size 40 1tbs portion. Dip the top of dough ball into granulated sugar and place onto cookie sheet.
- Flatten each ball with a fork, making a criss-cross pattern.
- Bake for 8-10 minutes or just until the cookies begin to brown. Do NOT over-bake!
- Cool on wire racks and enjoy!

Nutrition Facts



Properties

Glycemic Index:5.12, Glycemic Load:13.88, Inflammation Score:-1, Nutrition Score:2.6569565217391%

Nutrients (% of daily need)

Calories: 193.89kcal (9.69%), Fat: 7.65g (11.77%), Saturated Fat: 3.14g (19.63%), Carbohydrates: 30.61g (10.2%), Net Carbohydrates: 29.84g (10.85%), Sugar: 25.14g (27.93%), Cholesterol: 14.54mg (4.85%), Sodium: 119.64mg (5.2%), Protein: 2.65g (5.31%), Manganese: 0.16mg (8.09%), Vitamin B3: 1.24mg (6.18%), Selenium: 3.14µg (4.49%), Folate: 17.35µg (4.34%), Vitamin B1: 0.05mg (3.53%), Vitamin E: 0.51mg (3.43%), Phosphorus: 32.44mg (3.24%), Magnesium: 12.57mg (3.14%), Fiber: 0.77g (3.07%), Iron: 0.52mg (2.9%), Vitamin B2: 0.05mg (2.78%), Copper: 0.05mg (2.6%), Calcium: 23.24mg (2.32%), Vitamin A: 104.09IU (2.08%), Potassium: 68.74mg (1.96%), Vitamin B6: 0.04mg (1.83%), Zinc: 0.25mg (1.65%), Vitamin B5: 0.13mg (1.35%)