



Peanut Butter Stacks

 Dairy Free

READY IN



45 min.

SERVINGS



12

CALORIES



269 kcal

CONDIMENT

DIP

SPREAD

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 1 cup firmly brown sugar packed
- ☐ 0.5 cup butter softened
- ☐ 1 large eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 0.5 cup chunky peanut butter
- ☐ 0.9 ounce peanut butter cup candies
- ☐ 0.5 teaspoon salt

☐ 1 teaspoon vanilla extract

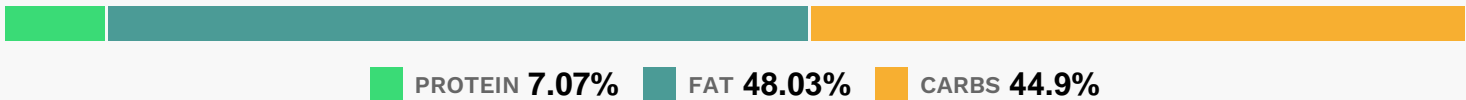
Equipment

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

Directions

- ☐ Beat butter and peanut butter at medium speed of an electric mixer until creamy; gradually add sugar, beating well.
- ☐ Add egg and vanilla; beat well.
- ☐ Combine flour, soda, and salt; add to butter mixture, beating well. Cover and chill dough 1 hour.
- ☐ Shape dough into 24 balls; place half of dough balls 2" apart on a lightly greased cookie sheet. Dip a fork in water and flatten cookies in a crisscross pattern.
- ☐ Bake at 350 for 10 minutes. Cool slightly on cookie sheet; transfer to a wire rack.
- ☐ Let cool.
- ☐ Place remaining dough balls on greased cookie sheet; repeat crisscross procedure with fork.
- ☐ Bake at 350 for 8 minutes.
- ☐ Let cool slightly; turn cookies over on cookie sheet, so crisscross pattern is down.
- ☐ Place a peanut butter cup candy on each cookie.
- ☐ Bake an additional 2 minutes or until candies soften.
- ☐ Remove from oven. Top each with a baked cookie, pressing to form sandwiches.

Nutrition Facts



Properties

Glycemic Index:8.58, Glycemic Load:7.5, Inflammation Score:-4, Nutrition Score:5.347391280953%

Nutrients (% of daily need)

Calories: 268.86kcal (13.44%), Fat: 14.72g (22.64%), Saturated Fat: 3.03g (18.94%), Carbohydrates: 30.95g (10.32%), Net Carbohydrates: 29.98g (10.9%), Sugar: 19.23g (21.36%), Cholesterol: 15.5mg (5.17%), Sodium: 298.27mg (12.97%), Alcohol: 0.1g (100%), Alcohol %: 0.25% (100%), Protein: 4.87g (9.75%), Manganese: 0.29mg (14.57%), Vitamin B3: 2.51mg (12.54%), Vitamin E: 1.52mg (10.12%), Folate: 37.14µg (9.28%), Selenium: 6.44µg (9.2%), Vitamin B1: 0.12mg (8.18%), Vitamin A: 360.82IU (7.22%), Phosphorus: 68.89mg (6.89%), Magnesium: 27.1mg (6.78%), Vitamin B2: 0.11mg (6.57%), Iron: 1.03mg (5.73%), Copper: 0.08mg (4.24%), Vitamin B6: 0.08mg (3.92%), Fiber: 0.97g (3.88%), Potassium: 121.17mg (3.46%), Zinc: 0.48mg (3.19%), Vitamin B5: 0.29mg (2.9%), Calcium: 28.75mg (2.87%)