

# Peanut Cookies

 Vegetarian

READY IN



60 min.

SERVINGS



40

CALORIES



69 kcal

DESSERT

## Ingredients

- ☐ 0.3 teaspoon baking soda
- ☐ 1 large eggs
- ☐ 1 cup flour all-purpose
- ☐ 0.3 teaspoon kosher salt
- ☐ 1.3 cup light-brown sugar packed
- ☐ 0.5 cup smooth peanut butter
- ☐ 4 tablespoon butter unsalted at room temperature
- ☐ 1 teaspoon vanilla extract pure

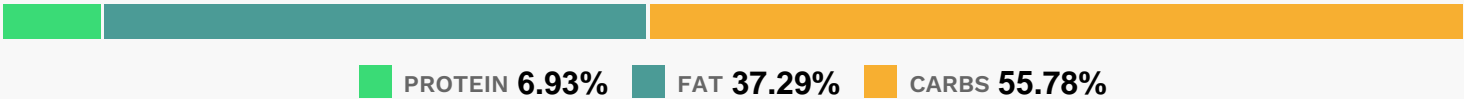
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ hand mixer

## Directions

- ☐ Preheat oven to 350 degrees. Stir together flour, salt, and baking soda in a small bowl; set aside. Put butter and sugar in the bowl of an electric mixer fitted with the paddle attachment; mix on medium speed until pale and fluffy, about 2 minutes.
- ☐ Mix in egg and vanilla. Reduce speed to low. Gradually add flour mixture; mix until combined. Stir in peanut butter and the peanuts.Drop 2 teaspoons of dough on baking sheets lined with parchment paper, spacing about 3 inches apart. Lightly flatten to 1 ½ inches in diameter.
- ☐ Bake cookies, rotating sheets halfway through, until edges are just golden, about 13 minutes.
- ☐ Let cool on sheets on wire racks. Cookies can be stored in airtight containers at room temperature up to 1 week.

## Nutrition Facts



## Properties

Glycemic Index:2.22, Glycemic Load:1.8, Inflammation Score:-1, Nutrition Score:1.3213043436408%

## Nutrients (% of daily need)

Calories: 68.87kcal (3.44%), Fat: 2.93g (4.51%), Saturated Fat: 1.09g (6.81%), Carbohydrates: 9.87g (3.29%), Net Carbohydrates: 9.63g (3.5%), Sugar: 7.03g (7.82%), Cholesterol: 7.66mg (2.55%), Sodium: 39.13mg (1.7%), Alcohol: 0.03g (100%), Alcohol %: 0.27% (100%), Protein: 1.23g (2.45%), Manganese: 0.07mg (3.68%), Vitamin B3: 0.62mg (3.11%), Selenium: 1.67µg (2.39%), Folate: 9.19µg (2.3%), Vitamin E: 0.34mg (2.28%), Vitamin B1: 0.03mg (1.97%), Phosphorus: 17.4mg (1.74%), Magnesium: 6.95mg (1.74%), Vitamin B2: 0.03mg (1.64%), Iron: 0.27mg (1.51%), Copper: 0.02mg (1.12%), Vitamin B6: 0.02mg (1.04%)