



## Peanut Cookies II

READY IN



**45 min.**

SERVINGS



**24**

CALORIES



**104 kcal**

DESSERT

## Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.3 cup brown sugar packed
- ☐ 1 eggs
- ☐ 1 cup flour all-purpose
- ☐ 0.3 cup milk
- ☐ 0.3 cup peanut butter
- ☐ 0.5 cup peanuts chopped
- ☐ 0.5 teaspoon salt
- ☐ 0.3 cup shortening

- ☐ 0.5 teaspoon vanilla extract
- ☐ 0.3 cup sugar white

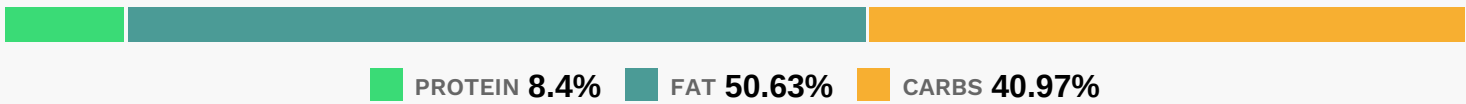
## Equipment

- ☐ baking sheet
- ☐ oven

## Directions

- ☐ Preheat oven to 375 degrees F (190 degrees C).
- ☐ Thoroughly cream shortening, peanut butter, sugars, and vanilla extract.
- ☐ Add egg and beat well.
- ☐ Add peanuts and milk; blend.
- ☐ Add flour sifted with salt and baking powder.
- ☐ Drop from Tablespoons and greased cookie sheets.
- ☐ Let stand a few minutes; flatten by stamping with a greased glass.
- ☐ Bake for 12 to 15 minutes.

## Nutrition Facts



## Properties

Glycemic Index:12.64, Glycemic Load:5, Inflammation Score:-1, Nutrition Score:2.521304357311%

## Nutrients (% of daily need)

Calories: 104.29kcal (5.21%), Fat: 6.04g (9.3%), Saturated Fat: 1.33g (8.3%), Carbohydrates: 11.01g (3.67%), Net Carbohydrates: 10.45g (3.8%), Sugar: 6.17g (6.86%), Cholesterol: 7.13mg (2.37%), Sodium: 82.99mg (3.61%), Alcohol: 0.03g (100%), Alcohol %: 0.15% (100%), Protein: 2.26g (4.51%), Manganese: 0.16mg (7.91%), Vitamin B3: 1.16mg (5.79%), Folate: 20.03µg (5.01%), Vitamin B1: 0.07mg (4.52%), Selenium: 2.76µg (3.94%), Phosphorus: 36.51mg (3.65%), Magnesium: 12.26mg (3.07%), Vitamin E: 0.44mg (2.95%), Vitamin B2: 0.05mg (2.79%), Iron: 0.48mg (2.68%), Copper: 0.05mg (2.46%), Fiber: 0.56g (2.24%), Calcium: 21.9mg (2.19%), Vitamin B5: 0.17mg (1.66%), Vitamin B6: 0.03mg (1.54%), Potassium: 53.99mg (1.54%), Vitamin K: 1.55µg (1.48%), Zinc: 0.2mg (1.36%)