

Pinwheel Cookies II

READY IN



45 min.

SERVINGS



36

CALORIES



115 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup crunchy peanut butter
- ☐ 1 eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 2 tablespoons milk
- ☐ 0.5 teaspoon salt
- ☐ 1 cup semi chocolate chips
- ☐ 0.5 cup shortening
- ☐ 1 cup sugar white

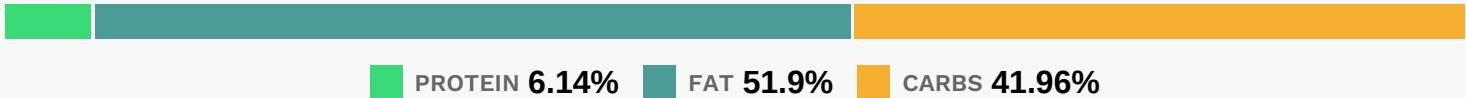
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ wax paper

Directions

- ☐ Cream shortening and sugar until light and fluffy. Beat in peanut butter, egg and milk.
- ☐ Sift together flour, soda and salt. Stir into creamed mixture.
- ☐ Place dough on floured waxed paper.
- ☐ Roll into 15 x 18 inch rectangle (just pat it out and don't measure).
- ☐ Melt chocolate chips over hot water; cool slightly.
- ☐ Spread over cookie dough.
- ☐ Roll up like jelly roll, rolling the long side, lifting wax paper off with each turn. Chill about 15–20 minutes.
- ☐ Preheat oven to 375 degrees F (190 degrees C).
- ☐ Dough should be fine, but chocolate should be hard. Slice cookies 1/4 inch thick.
- ☐ Place on ungreased cookie sheet.
- ☐ Bake for 8–10 minutes.

Nutrition Facts



Properties

Glycemic Index:5.09, Glycemic Load:6.29, Inflammation Score:-1, Nutrition Score:2.3504348092753%

Nutrients (% of daily need)

Calories: 114.66kcal (5.73%), Fat: 6.76g (10.39%), Saturated Fat: 2.15g (13.42%), Carbohydrates: 12.29g (4.1%), Net Carbohydrates: 11.48g (4.18%), Sugar: 7.74g (8.6%), Cholesterol: 4.95mg (1.65%), Sodium: 67.72mg (2.94%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.3mg (1.43%), Protein: 1.8g (3.6%), Manganese: 0.16mg (8.05%), Copper: 0.09mg (4.53%), Vitamin B3: 0.79mg (3.95%), Magnesium: 15.74mg (3.93%), Selenium: 2.61µg (3.73%),

Iron: 0.61mg (3.4%), Phosphorus: 32.38mg (3.24%), Fiber: 0.8g (3.22%), Vitamin E: 0.45mg (2.97%), Folate: 11.81µg (2.95%), Vitamin B1: 0.04mg (2.73%), Vitamin B2: 0.04mg (2.1%), Zinc: 0.28mg (1.88%), Vitamin K: 1.91µg (1.82%), Potassium: 62.74mg (1.79%), Vitamin B5: 0.12mg (1.15%), Vitamin B6: 0.02mg (1.06%)