



## Reindeer Cookies

 Vegetarian

READY IN



40 min.

SERVINGS



24

CALORIES



227 kcal

DESSERT

### Ingredients

- 2 teaspoons baking soda
- 1 cup butter softened
- 2 eggs
- 3 cups flour all-purpose
- 0.5 teaspoon salt
- 1 cup smooth peanut butter
- 1 teaspoon vanilla extract
- 1 cup sugar white

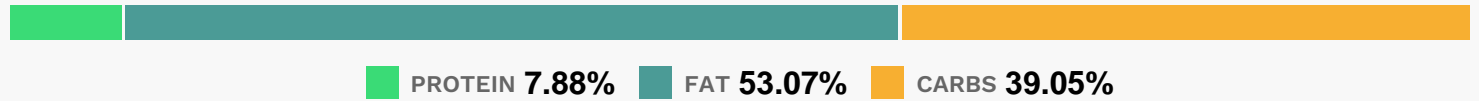
# Equipment

- bowl
- baking sheet
- oven

# Directions

- Preheat oven to 375 degrees F (190 degrees C).
- Beat butter, sugar, peanut butter, eggs, vanilla extract, and salt together in a bowl until smooth and creamy. Stir flour and baking soda into creamed butter mixture until well incorporated.
- Roll dough into 24 balls. Flatten each ball and shape into an upside-down triangle. Press two pretzels into the two top corners of each triangle for the antlers. Press two chocolate chips into the center of each triangle for the eyes, and one chocolate chip on the bottom of the triangle for the nose. Arrange cookies on baking sheets.
- Bake in the preheated oven until cookies are golden brown, 10 to 15 minutes.

# Nutrition Facts



# Properties

Glycemic Index:8.71, Glycemic Load:14.71, Inflammation Score:-3, Nutrition Score:4.9378261384757%

# Nutrients (% of daily need)

Calories: 226.68kcal (11.33%), Fat: 13.69g (21.07%), Saturated Fat: 6.09g (38.04%), Carbohydrates: 22.67g (7.56%), Net Carbohydrates: 21.74g (7.9%), Sugar: 9.53g (10.59%), Cholesterol: 33.98mg (11.33%), Sodium: 252.2mg (10.97%), Alcohol: 0.06g (100%), Alcohol %: 0.15% (100%), Protein: 4.58g (9.15%), Manganese: 0.27mg (13.3%), Vitamin B3: 2.36mg (11.8%), Selenium: 7.01µg (10.01%), Folate: 39.85µg (9.96%), Vitamin B1: 0.14mg (9.3%), Vitamin E: 1.25mg (8.31%), Vitamin B2: 0.12mg (7.03%), Phosphorus: 62.86mg (6.29%), Magnesium: 22.26mg (5.56%), Iron: 0.98mg (5.45%), Vitamin A: 256.16IU (5.12%), Fiber: 0.94g (3.75%), Copper: 0.07mg (3.55%), Vitamin B6: 0.06mg (3.06%), Zinc: 0.44mg (2.93%), Vitamin B5: 0.25mg (2.49%), Potassium: 85.1mg (2.43%), Calcium: 12.07mg (1.21%)