



## Snickers™-Stuffed Peanut Butter Cookies

 Dairy Free

READY IN



30 min.

SERVINGS



24

CALORIES



366 kcal

DESSERT

### Ingredients

- 1 pouch peanut butter sandwich cookie crumbs (1 lb 1.5 oz)
- 0.3 cup vegetable oil
- 1 eggs
- 24 chocolate bar miniature
- 16 oz vanilla frosting
- 1 serving sprinkles

### Equipment

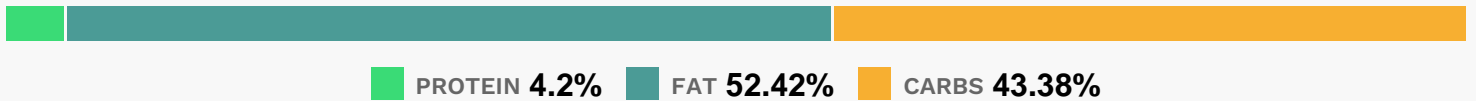
- bowl

- baking sheet
- oven
- wire rack

## Directions

- Heat oven to 350°F. In medium bowl, stir cookie mix, oil and egg until soft dough forms. Shape dough into 24 balls. For each cookie, wrap 1 dough ball around candy bar.
- Place 2 inches apart on ungreased cookie sheet.
- Bake 12 to 15 minutes or until light golden brown. Cool 3 minutes; remove from cookie sheet to cooling rack. If frosting cookies, cool completely.
- Spread frosting on cooled cookies; sprinkle with candy sprinkles. Store completely cooled cookies in airtight container.

## Nutrition Facts



## Properties

Glycemic Index:2.75, Glycemic Load:7.77, Inflammation Score:-3, Nutrition Score:6.880434765116%

## Nutrients (% of daily need)

Calories: 366.16kcal (18.31%), Fat: 21.54g (33.14%), Saturated Fat: 8.7g (54.34%), Carbohydrates: 40.11g (13.37%), Net Carbohydrates: 36.32g (13.21%), Sugar: 27.15g (30.16%), Cholesterol: 7.66mg (2.55%), Sodium: 212.74mg (9.25%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 22.4mg (7.47%), Protein: 3.89g (7.78%), Manganese: 0.55mg (27.3%), Copper: 0.5mg (24.79%), Iron: 3.66mg (20.34%), Magnesium: 64.25mg (16.06%), Fiber: 3.79g (15.16%), Vitamin K: 10.07µg (9.59%), Phosphorus: 93.27mg (9.33%), Zinc: 0.96mg (6.42%), Potassium: 209.16mg (5.98%), Vitamin B2: 0.09mg (5.14%), Vitamin E: 0.72mg (4.81%), Selenium: 2.49µg (3.55%), Calcium: 22.03mg (2.2%), Vitamin B3: 0.34mg (1.69%), Vitamin B12: 0.09µg (1.58%), Vitamin B5: 0.16mg (1.56%)