



## Snickers™-Stuffed Peanut Butter Cookies

 Dairy Free

READY IN



30 min.

SERVINGS



24

CALORIES



361 kcal

DESSERT

### Ingredients

- ☐ 24 chocolate bar miniature
- ☐ 1 eggs
- ☐ 24 servings m&m candies
- ☐ 1 pouch peanut butter sandwich cookie crumbs (1 lb 1.5 oz)
- ☐ 0.3 cup vegetable oil

### Equipment

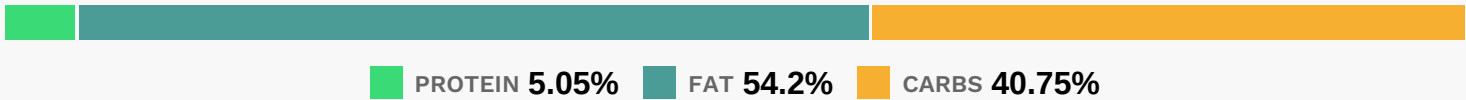
- ☐ bowl
- ☐ baking sheet

- ☐ oven
- ☐ wire rack

## Directions

- ☐ Heat oven to 350F. 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:0.96, Glycemic Load:2.25, Inflammation Score:-3, Nutrition Score:6.6982609577801%

## Nutrients (% of daily need)

Calories: 360.7kcal (18.03%), Fat: 21.96g (33.79%), Saturated Fat: 10.28g (64.27%), Carbohydrates: 37.15g (12.38%), Net Carbohydrates: 32.95g (11.98%), Sugar: 24.22g (26.91%), Cholesterol: 9.91mg (3.3%), Sodium: 188.16mg (8.18%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 22.4mg (7.47%), Protein: 4.6g (9.21%), Manganese: 0.55mg (27.3%), Copper: 0.5mg (24.79%), Iron: 3.82mg (21.2%), Fiber: 4.19g (16.78%), Magnesium: 64.06mg (16.01%), Phosphorus: 89.87mg (8.99%), Vitamin K: 7.62µg (7.25%), Zinc: 0.95mg (6.34%), Potassium: 202.73mg (5.79%), Calcium: 38.87mg (3.89%), Selenium: 2.47µg (3.52%), Vitamin E: 0.43mg (2.88%), Vitamin B2: 0.03mg (1.78%), Vitamin B12: 0.09µg (1.58%), Vitamin B3: 0.3mg (1.48%), Vitamin B5: 0.15mg (1.45%), Vitamin A: 54.42IU (1.09%)