



Twinlow Peanut Butter Cookies

 Vegetarian

READY IN



65 min.

SERVINGS



100

CALORIES



187 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons baking soda
- ☐ 6 cups brown sugar
- ☐ 3 cups butter softened
- ☐ 6 eggs
- ☐ 7.5 cups flour all-purpose
- ☐ 3 cups peanut butter
- ☐ 1.5 teaspoons salt
- ☐ 0.5 cup sugar white or as needed

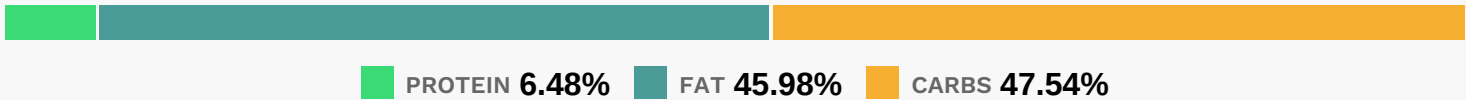
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Line several baking sheets with parchment paper.
- ☐ Whisk together flour, baking soda, and salt in a bowl.
- ☐ In a separate large bowl, cream brown sugar, butter, and peanut butter together until evenly mixed and smooth.
- ☐ Beat in eggs.
- ☐ Stir the the flour mixture into the peanut butter mixture to make a smooth dough.
- ☐ Place white sugar into a shallow bowl.
- ☐ Roll dough into tablespoon-size balls, then roll in the white sugar to coat all sides.
- ☐ Place cookies onto the prepared baking sheets at least 1 inch apart.
- ☐ Press each cookie down flat with a fork, making a cross-cross pattern.
- ☐ Bake in the preheated oven until cookies are lightly browned on the bottom, about 12 minutes. Allow to cool on baking sheets about 5 minutes before removing to finish cooling on wire racks.

Nutrition Facts



Properties

Glycemic Index:2.09, Glycemic Load:6.07, Inflammation Score:-2, Nutrition Score:3.4634782710801%

Nutrients (% of daily need)

Calories: 186.95kcal (9.35%), Fat: 9.82g (15.11%), Saturated Fat: 4.38g (27.37%), Carbohydrates: 22.85g (7.62%), Net Carbohydrates: 22.22g (8.08%), Sugar: 14.65g (16.28%), Cholesterol: 24.46mg (8.15%), Sodium: 185.18mg (8.05%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.12g (6.23%), Manganese: 0.19mg (9.34%), Vitamin B3: 1.6mg (8.01%), Selenium: 4.54µg (6.48%), Folate: 25.39µg (6.35%), Vitamin E: 0.9mg (5.98%), Vitamin B1: 0.09mg (5.71%), Vitamin B2: 0.08mg (4.45%), Phosphorus: 43.75mg (4.38%), Magnesium: 16.78mg (4.2%), Iron: 0.71mg (3.95%), Vitamin A: 184.44IU (3.69%), Copper: 0.05mg (2.71%), Fiber: 0.62g (2.5%), Vitamin B6: 0.05mg (2.43%), Potassium: 76.55mg (2.19%), Zinc: 0.31mg (2.04%), Calcium: 19.3mg (1.93%), Vitamin B5: 0.19mg (1.88%)