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## Peanut Butter Cookies ♦♦

These delicious peanut butter cookies are a classic treat. They are soft, chewy, and packed with peanut butter flavor. Perfect for any occasion!

**Recipe Type:** Standard

**Prep Time:** 15 mins

**Cook Time:** 10 mins

**Total Time:** 25 mins

**Recipe Yield:** 300 grams

**Number of Servings:** 15

**Serving Size:** 20 g

### Ingredients

<b>200 g</b>	Peanut Butter
<b>150 g</b>	sugar
<b>1 pieces</b>	Egg
<b>150 g</b>	flour
<b>1 tsp</b>	baking powder
<b>0.5 tsp</b>	salt

1 tsp vanilla extract

## Directions

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### Step 1

#### Preheating

Preheat the oven to 350°F (175°C).

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 2

#### Mixing

In a mixing bowl, cream together the peanut butter and sugar until smooth.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 3

#### Mixing

Add the egg and vanilla extract to the peanut butter mixture and mix well.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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## Step 4

### Mixing

In a separate bowl, combine the flour, baking powder, and salt. Gradually add the dry ingredients to the peanut butter mixture, mixing until well combined.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 5

### Rolling

Roll the dough into small balls and place them on a baking sheet lined with parchment paper. Flatten each ball with a fork, creating a crisscross pattern.

**Prep Time:** 3 mins

**Cook Time:** 0 mins

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## Step 6

### Baking

Bake the cookies in the preheated oven for 10-12 minutes, or until lightly golden brown around the edges.

**Prep Time:** 0 mins

**Cook Time:** 10 mins

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## Step 7

## Cooling

Remove the cookies from the oven and let them cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

## Nutrition Facts

**Calories:** 120 kcal

**Fat:** 8 g

**Protein:** 4 g

**Carbohydrates:** 10 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	4 g	23.53%	23.53%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	10 g	18.18%	20%
Fibers	1 g	2.63%	4%
Sugars	6 g	N/A	N/A
Lactose	0 g	N/A	N/A

## Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	4 g	N/A	N/A
Saturated Fat	2 g	9.09%	11.76%
Fat	8 g	28.57%	32%
Cholesterol	10 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	4 mg	26.67%	26.67%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	80 mg	3.48%	3.48%
Calcium	0 mg	0%	0%
Iron	2 mg	25%	11.11%
Potassium	100 mg	2.94%	3.85%
Zinc	2 mg	18.18%	25%
Selenium	2 mcg	3.64%	3.64%

## Recipe Attributes

### Seasonality

Fall

### Course

Desserts

Breads

Snacks

### Cultural

Chinese New Year

Easter

### Cost

\$10 to \$20

## Demographics

Kids Friendly

Teen Friendly

Diabetic Friendly

Heart Healthy

## Diet

Volumetrics Diet

Nordic Diet

Vegetarian Diet

Ovo-Vegetarian Diet

Low Sodium Diet

The Fast Metabolism Diet

The 80/10/10 Diet

The Baby Food Diet

The Peanut Butter Diet

## Meal Type

Breakfast

Lunch

Snack

## Difficulty Level

Easy

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