



Pureed Peanut Butter Cookies





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⌚ 45 MINS



NUTRITION

Serving Size:
2 cookies (about 2 Tbsp per cookie)

Calories: 180

Total Fat: 11g

Saturated Fat: 3g

Trans Fat: 0g

Cholesterol: 5mg

Sodium: 150mg

Total Carbs: 19g

Dietary Fiber: <1g

Total Sugars: 5g

Added Sugars: 2g

Protein: 5g

Calcium: 4% DV

Iron: 2% DV

Potassium: 0% DV

Vitamin A: 0% DV

Vitamin C: 0% DV

INGREDIENTS

	1 Serving	6 Servings	12 Servings
Thick & Easy® Pureed Bread Mix	1 Tbsp, 2 tsp	2/3 cup	1 1/3 cups
Creamy Peanut butter	1 Tbsp	1/3 cup	2/3 cups
Powdered Sugar	3/4 tsp	1 1/2 Tbsp	3 Tbsp
Softened Butter	1/2 tsp	1 Tbsp	2 Tbsp
Water	2 Tbsp, 1 tsp	3/4 cup + 2 Tbsp	1 3/4 cups
Vanilla Extract	1 drop	1/8 tsp	1/4 tsp
Fudge Topping (Optional)	1 tsp	2 Tbsp	1/4 cup

DIRECTIONS

1. Cream together peanut butter, softened butter and powdered sugar until well mixed.
2. In a separate bowl, combine THICK & EASY PUREED BREAD & DESSERT MIX and water. Stir briskly until mixture starts to thicken.
3. Add to peanut butter mixture and stir until thoroughly combined.
4. Cover and chill for 10-15 minutes.
5. Portion into balls using #40 scoop or measure about 2 Tbsp per cookie.
6. If topping with fudge, flatten with a wide spatula, if not flatten with a fork.
7. Top each cookie with 1/2 tsp fudge topping. (Optional)
8. Portion 2 cookies per serving.

Serving Option: For plain peanut butter cookies, omit fudge topping and flatten cookies with a fork, making a crisscross pattern.