

Peanut Butter Cookies

Recipe group	Additional name	Diet factors	Portions	Portion size
Baked Goods, American	Baking & Pastry	VG	12	2.45 oz

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
1	3/4 cup	0 lb 6.35	0%	0 lb 6.35	Peanut Butter, oz smooth	For Cookie Dough: Using a stand mixer with a paddle attachment, add all ingredients in step 1. Cream until combined.
	1/2 cup	0 lb 4.00	0%	0 lb 4.00	Non-Dairy Butter, oz Unsalted	
	1/2 cup	0 lb 3.55	0%	0 lb 3.55	Sugar, White, oz granulated	
	1/2 cup	0 lb 3.87	0%	0 lb 3.88	Sugar, Brown oz	



Add ingredients in step 1.



Cream ingredients.

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
2	3 tbsp	0 lb 1.50	0%	0 lb 1.50	Non-Dairy Milk, Soy, unsweetened	Add ingredients from step 2 to creamed ingredients in mixer and beat until smooth.
	2 tbsp	0 lb 1.08	1%	0 lb 1.09	Applesauce oz	
	1 tsp	0 lb 0.15	0%	0 lb 0.15	Extract, Vanilla oz	



Mix in liquids.

	Capacity measure	EP	Trim loss	AP	Name of ingredient	Methods
3	1 1/2 cup	0 lb 6.90 OZ	0%	0 lb 6.90 OZ	Flour, All-Purpose	Add ingredients from step 3 to ingredients in mixer and beat until fully combined and dough forms.
	3/4 tsp	0 lb 0.13 OZ	0%	0 lb 0.13 OZ	Baking Soda	
	1/2 tsp	0 lb 0.07 OZ	0%	0 lb 0.07 OZ	Baking Powder	
	1/2 tsp	0 lb 0.05 OZ	0%	0 lb 0.05 OZ	Salt, Kosher	



Add dry ingredients.



Dough mixed.

	Capacity measure	EP	Trim loss	AP Name of ingredient	Methods
4	1/4 cup	0 lb 1.77 oz	0%	0 lb 1.78 Sugar, White, oz granulated	For Baking: Preheat oven to 350°F. Using #24 red scoop, portion cookie dough into balls. In a mixing bowl, add sugar from step 4 and roll each cookie dough ball in it to coat. Set each ball on a lined sheet pan one inch apart. Using a fork press the balls with two fork marks in a cross hatched pattern.



Roll dough in sugar.



Flatten with fork.

	Capacity measure	EP	Trim loss	AP Name of ingredient	Methods
5					Bake in oven for 11-13 minutes until golden brown. Cool completely before transferring to serving trays or storage container.



Cookies baked.

RECIPE IMAGES



Peanut Butter Cookie

ALLERGENS

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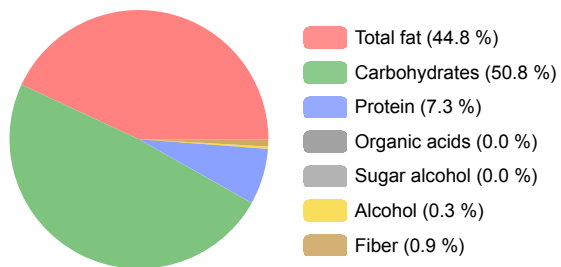
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NUTRITION INFORMATION

per portion

				Calories		Minerals		RDI	
Energy nutritives		RDI	% of energy		RDI				
Total fat	15.34 g	20 %	44.84 %	302.48 kcal	15 %	Salt	0.41 g		
Saturated	2.63 g	13 %	7.68 %	1,265.57 kJ		Salt	0.59 %		
Monounsaturated	7.24 g		21.17 %			Sodium	164.30 mg	7 %	Vitamins
Polyunsaturated	4.55 g		13.32 %			Phosphorus	78.97 mg	6 %	Vitamin A
Trans fatty acids	1.41 g		4.11 %			Potassium	167.51 mg	4 %	Vitamin D
Cholesterol	0.00 mg	0 %				Iron	0.59 mg	3 %	Thiamine
Linolenic acid	4.28 g		12.52 %			Calcium	28.53 mg	2 %	Riboflavin
Alpha-linolenic acid	0.00 mg		0.00 %			Zinc	0.54 mg	5 %	Niacin
Total Carbohydrate	37.81 g	14 %	50.79 %			Magnesium	29.29 mg	7 %	Vitamin B6
Sugars total	23.17 g	46 %				Iodine	0.00 µg	0 %	Vitamin B12
Added sugar	0.00 g	0 %	0.00 %			Selenium	6.85 µg	12 %	Folate
Lactose	0.00 g					Copper	0.11 mg	12 %	Vitamin C
Fiber	1.48 g	5 %	0.94 %						Vitamin E
Organic acids	0.00 g		0.00 %						Vitamin K
Sugar alcohol	0.00 g		0.00 %						
Starch	0.00 g		0.00 %						
Protein	5.42 g	11 %	7.28 %						Others
Alcohol	0.12 g		0.29 %						Water
									9.54 g

PERCENTAGE OF ENERGY



CO2



Comparable CO2 emissions for equal sized portions.

The carbon footprint calculator is based on emission factors per kilogram calculated for individual ingredients. The calculator does not take into account emissions from food preparation.