

Puree Peanut Butter Cookies

Ingredients

Weight (1 cup)

Measures

Puree Bread & Bakery Mix	5.2 oz
Water	8 oz
Vegetable Oil	28 g
Creamy Peanut Butter	3 oz
Sugar	25 g

7 svgs.	14 svgs.	28 svgs.
1 cup	2 cups	1 qt
1 cup	2 cups	1 qt
2 Tbsp	1/4 cup	1/2 cup
1/3 cup	2/3 cup	1 1/3 cups
2 Tbsp	1/4 cup	1/2 cup

Preparation

WASH HANDS

1. Place Puree Bread & Bakery Mix into a large mixing bowl.
2. Add peanut butter and sugar. Mix with a spatula until crumbly.
3. Add vegetable oil and water. Mix until well blended.
4. Use #24 scoop and transfer to serving dish.

Optional Garnishing Suggestion:

Make small indent in top of cookie with a spoon. Fill with 1 tsp. seedless jam or jelly.

Be sure to follow facility HACCP guidelines.

Nutritional Facts

Amount per serving

Calories: 204

Total Fat: 11.6g

Cholesterol: 4mg

Sodium: 138mg

Total Carbs: 21g

Sugars: 9.7g

Dietary Fiber: 2g

Protein: 4.1g