

**Hormel**  
**THICK  
& EASY**

# Pureed Peanut Butter Cookies





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⌚ 45 MINS

IDDSI LEVELS 4 5 6 7



## NUTRITION

**Serving Size:**  
2 cookies  
(about two #40 scoops per serving))

**Calories:** 160

**Total Fat:** 11g

**Saturated Fat:** 2.5g

**Trans Fat:** 0g

**Cholesterol:** 5mg

**Sodium:** 115mg

**Total Carbs:** 14g

**Dietary Fiber:** <1g

**Total Sugars:** 5g

**Added Sugars:** 2g

**Protein:** 4g

**Calcium:** 0% DV

**Iron:** 0% DV

**Potassium:** 0% DV

**Vitamin D:** 0% DV

## INGREDIENTS

	1 Serving	8 Servings	16 Servings
Peanut butter, creamy	2 tsp	6 Tbsp	3/4 cup
Butter, softened	1/2 tsp	1 Tbsp + 1 tsp	2 Tbsp + 2 tsp
Powdered sugar	1 tsp	2 Tbsp + 2 tsp	1/3 cup
<b>THICK &amp; EASY® Texture Modified Bread and Dessert Mix</b> Item: 118519	1 1/2 Tbsp	3/4 cup	1 1/2 cups
Vegetable oil	3/4 tsp	2 Tbsp	1/4 cup
Water, hot	2 Tbsp	1 cup	2 cups
Vanilla extract	1 drop	1/4 tsp	1/2 tsp
Fudge topping	1 tsp (1/2 tsp per cookie)	2 Tbsp + 2 tsp (1/2 tsp per cookie)	1/3 cup (1/2 tsp per cookie)

## DIRECTIONS

1. Combine vegetable oil and **THICK & EASY® Texture Modified Bread and Dessert Mix** in a bowl. Stir until mixture resembles wet sand.
2. Add vanilla extract to hot water and add to bread mix, stirring briskly until mixture starts to thicken.
3. Cover and chill or let sit at room temperature until mixture is cooled.
4. Cream together peanut butter, softened butter and powdered sugar until well mixed.
5. Add to cooled bread mixture and blend until thoroughly combined (about 30 seconds). (An electric mixer works well for this step.)
6. Portion into balls using #40 scoop.
7. Flatten and top each cookie with 1/2 tsp fudge topping.
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.