

Pureed Peanut Butter Blossom Cookies
Pureed Snicker Doodle Cookies



Pureed Peanut Butter Blossom Cookies		SERVING SIZE: 2 cookies (about 2 Tbsp or one #40 scoop per cookie) Meets IDDSI Levels 4, 5, & 6		
INGREDIENTS	NUMBER OF SERVINGS			
	1	6	12	
THICK & EASY® Pureed Bread & Dessert Mix	1 Tbsp, 2 tsp	2/3 cup	1 1/3 cups	
Peanut Butter, creamy	1 Tbsp	1/3 cup	2/3 cup	
Powdered sugar	¾ tsp	1 ½ Tbsp	3 Tbsp	
Butter, softened	½ tsp	1 Tbsp	2 Tbsp	
Water	2 Tbsp, 1 tsp	¾ cup + 2 Tbsp	1 ¾ cup	
Vanilla extract	1 drop	1/8 tsp	¼ tsp	
Fudge topping	1 tsp (1/2 tsp per cookie)	2 Tbsp (1/2 tsp per cookie)	¼ cup (1/2 tsp per cookie)	

HOW TO PREPARE:

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. Flatten with a wide spatula and top each cookie with ½ tsp fudge topping.
7. 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.



NUTRITION INFORMATION			
Serving Size: 2 cookies (about 2 Tbsp per cookie)			
Calories: 180			
Total Fat: 11 g Saturated Fat: 3 g Trans Fat: 0 g Cholesterol: 5 mg Sodium: 150 mg	Total Carbohydrates: 19 g Dietary Fiber: <1 g Total Sugars: 5 g Added Sugars: 2 g	Protein: 5 g Calcium: 4% DV Iron: 2% DV	Potassium: 0% DV Vitamin A: 0% DV Vitamin C: 0% DV

PUREED SNICKERDOODLE COOKIES		SERVING SIZE: 2 cookies (about 2 Tbsp or one #40 scoop per cookie) Meets IDDSI Levels 4, 5, & 6		
INGREDIENTS	NUMBER OF SERVINGS			
	1	6	12	
Powdered sugar	¾ tsp	1 ½ Tbsp		3 Tbsp
Butter, softened	½ tsp	1 Tbsp		2 Tbsp
THICK & EASY® Pureed Bread & Dessert Mix	1 Tbsp, 2 tsp	2/3 cup		1 1/3 cups
Cinnamon	Dash	1/8 tsp		¼ tsp
Milk	2 Tbsp, 2 tsp	1 cup		2 cups
Vanilla extract	1 drop	1/8 tsp		¼ tsp
Almond extract (optional)	1 drop	2-3 drops		¼ tsp
Cinnamon sugar	about 2 tsp	About ¼ cup		About ½ cup

HOW TO PREPARE:

1. Cream together softened butter and powdered sugar until well mixed.
2. In a separate bowl, combine **THICK & EASY® Pureed Bread & Dessert Mix** and cinnamon. Combine milk, vanilla extract and almond extract (if desired) and add to bread mix, stirring briskly until mixture starts to thicken.
3. Add to butter/sugar mixture and blend with an electric mixer until thoroughly combined (about 30 seconds).
4. Cover and chill for 10-15 minutes.
5. Portion into balls using #40 scoop or measure about 2 Tbsp per cookie.
6. Roll each cookie ball in cinnamon sugar until well coated; flatten with a wide spatula.
7. Portion 2 cookies per serving. |

NUTRITION INFORMATION			
<i>Serving Size: 2 cookies (about 2 Tbsp per cookie)</i>			
<i>Calories: 90</i>			
Total Fat: 3.5 g Saturated Fat: 2 g Trans Fat: 0 g Cholesterol: 5 mg Sodium: 105 mg	Total Carbohydrates: 14 g Dietary Fiber: 0 g Total Sugars: 4 g Added Sugars: 2 g	Protein: 3 g Calcium: 8% DV Iron: 0% DV	Potassium: 2% DV Vitamin A: 4% DV Vitamin C: 0% DV

