



## All That's Good Cookies

READY IN



45 min.

SERVINGS



36

CALORIES



196 kcal

DESSERT

### Ingredients

- 1 tablespoon baking soda
- 1 cup brown sugar packed
- 1 cup butter
- 0.5 cup chocolate syrup
- 2 eggs
- 2 cups flour all-purpose
- 2 tablespoons peanut butter chips
- 2 cups semi chocolate chips
- 0.3 cup cocoa powder unsweetened

- 3 teaspoons vanilla extract
- 1.3 cups sugar white

## Equipment

- bowl
- baking sheet
- oven

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.
- In a medium bowl, cream together the white sugar, brown sugar and butter. Stir in the eggs and vanilla until well blended, then stir in the chocolate syrup. Sift together the flour, cocoa and baking soda, stir into the chocolate mixture until just combined. Finally, stir in the peanut butter chips and chocolate chips.
- Drop by teaspoonfuls onto the prepared cookie sheets.
- Bake for 8 to 10 minutes in the preheated oven.
- Remove to cool on wire racks.

## Nutrition Facts



## Properties

Glycemic Index:5.42, Glycemic Load:8.68, Inflammation Score:-2, Nutrition Score:3.4878260950841%

## Flavonoids

Catechin: 0.39mg, Catechin: 0.39mg, Catechin: 0.39mg, Catechin: 0.39mg Epicatechin: 1.17mg, Epicatechin: 1.17mg, Epicatechin: 1.17mg, Epicatechin: 1.17mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

## Nutrients (% of daily need)

Calories: 195.79kcal (9.79%), Fat: 9.4g (14.46%), Saturated Fat: 5.6g (35.01%), Carbohydrates: 26.57g (8.86%), Net Carbohydrates: 25.26g (9.18%), Sugar: 18.68g (20.76%), Cholesterol: 23.25mg (7.75%), Sodium: 141.29mg (6.14%), Alcohol: 0.11g (100%), Alcohol %: 0.32% (100%), Caffeine: 10.22mg (3.41%), Protein: 1.9g (3.81%), Manganese: 0.22mg

(11.22%), Copper: 0.18mg (9.21%), Iron: 1.22mg (6.76%), Magnesium: 25.83mg (6.46%), Selenium: 4.27µg (6.1%), Fiber: 1.32g (5.27%), Phosphorus: 49.88mg (4.99%), Vitamin B1: 0.06mg (3.99%), Folate: 14.38µg (3.6%), Vitamin A: 175.78IU (3.52%), Vitamin B2: 0.06mg (3.39%), Zinc: 0.42mg (2.83%), Potassium: 96.19mg (2.75%), Vitamin B3: 0.53mg (2.66%), Calcium: 16.65mg (1.67%), Vitamin E: 0.24mg (1.58%), Vitamin K: 1.23µg (1.17%), Vitamin B5: 0.12mg (1.15%)