



Break-'Em-Up Chocolate Chip-Peanut Butter Cookies

READY IN



115 min.

SERVINGS



24

CALORIES



278 kcal

DESSERT

Ingredients

- ☐ 17.5 oz chocolate chip cookie mix
- ☐ 0.5 cup butter softened
- ☐ 3 eggs
- ☐ 17.5 oz peanut butter sandwich cookie crumbs
- ☐ 2 tablespoons water
- ☐ 0.5 cup vegetable oil
- ☐ 1 cup roasted peanuts salted

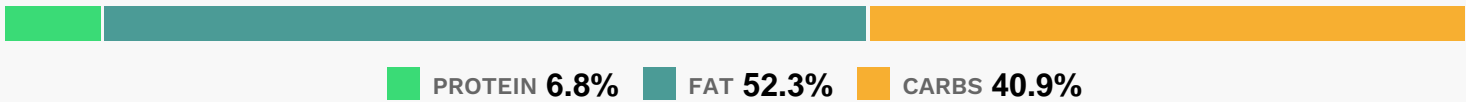
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ rolling pin

Directions

- ☐ Heat oven to 375°F (350°F for dark or nonstick cookie sheet). In medium bowl, stir chocolate chip cookie mix, butter and 1 of the eggs until soft dough forms.
- ☐ Place dough on ungreased cookie sheet.
- ☐ Place 10-inch sheet of waxed paper over dough; with rolling pin, roll dough to 10x9-inch rectangle, about 3/8 inch thick.
- ☐ Bake 15 to 19 minutes or until deep golden brown. Cool 15 minutes. Break cookie into quarters; place on large plate. Freeze uncovered 15 minutes or refrigerate 30 minutes. Break up chocolate chip cookie into small pieces; set aside.
- ☐ Reduce oven temperature to 325°F. In large bowl, stir (or mash together by hand) peanut butter cookie mix, water, oil and remaining 2 eggs until soft dough forms. Stir in peanuts and broken chocolate chip cookie pieces. Drop dough by 1/4 cupfuls about 2 inches apart onto ungreased cookie sheet.
- ☐ Bake 15 to 19 minutes or until light golden brown. Cool 5 minutes; remove from cookie sheet to cooling rack.

Nutrition Facts



Properties

Glycemic Index:4.11, Glycemic Load:6.53, Inflammation Score:-2, Nutrition Score:3.1669565154159%

Nutrients (% of daily need)

Calories: 277.6kcal (13.88%), Fat: 16.55g (25.47%), Saturated Fat: 5.92g (37.02%), Carbohydrates: 29.12g (9.71%), Net Carbohydrates: 27.27g (9.91%), Sugar: 14.84g (16.49%), Cholesterol: 32.28mg (10.76%), Sodium: 308.63mg (13.42%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.84g (9.69%), Fiber: 1.86g (7.43%), Manganese: 0.14mg (7.24%), Vitamin B3: 1.33mg (6.64%), Folate: 24.24µg (6.06%), Vitamin B1: 0.09mg (6%), Phosphorus: 45.7mg (4.57%), Magnesium: 17.81mg (4.45%), Iron: 0.75mg (4.17%), Vitamin B2: 0.07mg (4.07%), Selenium: 2.19µg (3.13%), Vitamin A: 147.88IU (2.96%), Potassium: 93.55mg (2.67%), Copper: 0.04mg (2.22%), Zinc: 0.3mg (2%), Vitamin K: 2.02µg (1.92%), Vitamin B5: 0.17mg (1.74%), Vitamin E: 0.24mg (1.61%), Vitamin B6: 0.03mg (1.25%), Calcium: 10.34mg (1.03%)