



## Butterfinger Chunkies

READY IN



45 min.

SERVINGS



24

CALORIES



243 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

- 0.5 teaspoon baking soda
- 0.7 cup brown sugar packed
- 0.5 cup butter softened
- 1.3 cups crunchy peanut butter
- 2 egg whites
- 1 cup flour all-purpose
- 10.5 ounce bars chocolate-covered peanut butter candy crispy
- 0.3 teaspoon salt
- 1.5 teaspoons vanilla extract

0.8 cup sugar white

## Equipment

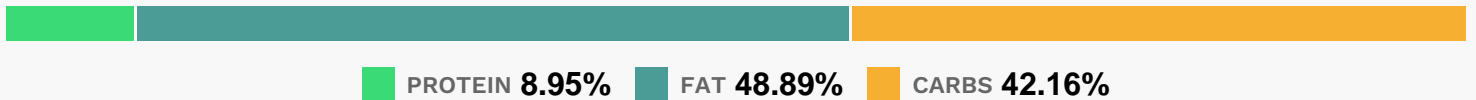
baking sheet

oven

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Lightly grease baking sheets.
- Cream the butter and the brown and white sugars together until light and fluffy.
- Add the egg whites and beat well. Beat in the peanut butter and the vanilla.
- Combine the flour, baking soda and salt.
- Add to the creamed mixture and mix well. Stir in the chopped candy bars. Shape dough into 1 1/2 inch balls and place on the prepared baking sheets.
- Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes or until golden brown.
- Let cookies cool on wire racks.

## Nutrition Facts



## Properties

Glycemic Index:10.3, Glycemic Load:10.91, Inflammation Score:-3, Nutrition Score:5.1747826920903%

## Nutrients (% of daily need)

Calories: 242.96kcal (12.15%), Fat: 13.7g (21.07%), Saturated Fat: 5.5g (34.34%), Carbohydrates: 26.58g (8.86%), Net Carbohydrates: 24.99g (9.09%), Sugar: 19.96g (22.18%), Cholesterol: 10.17mg (3.39%), Sodium: 172.85mg (7.52%), Alcohol: 0.09g (100%), Alcohol %: 0.21% (100%), Protein: 5.64g (11.28%), Manganese: 0.42mg (20.95%), Vitamin B3: 2.91mg (14.56%), Magnesium: 34.51mg (8.63%), Phosphorus: 75.93mg (7.59%), Folate: 29.02µg (7.25%), Vitamin E: 1.08mg (7.21%), Copper: 0.14mg (7.01%), Fiber: 1.59g (6.35%), Vitamin B1: 0.08mg (5.19%), Selenium: 3.63µg (5.18%), Vitamin B2: 0.08mg (4.82%), Potassium: 164.05mg (4.69%), Zinc: 0.56mg (3.75%), Vitamin B6: 0.07mg (3.75%), Iron: 0.61mg (3.38%), Vitamin B5: 0.27mg (2.67%), Vitamin A: 118.18IU (2.36%), Calcium: 21.87mg (2.19%), Vitamin K: 1.15µg (1.09%)