



# Butterfinger Peanut Butter Chocolate Chunk Cookies



Vegetarian



Popular

READY IN



45 min.

SERVINGS



24

CALORIES



238 kcal

DESSERT

## Ingredients

- ☐ 1.5 cups all purpose gold medal flour
- ☐ 1 teaspoon baking soda
- ☐ 1.5 cups butterfinger candy bars crushed
- ☐ 1 cup chocolate chunks
- ☐ 1 large eggs
- ☐ 0.5 cup granulated sugar
- ☐ 0.5 cup brown sugar light packed

- ☐ 0.8 cup peanut butter
- ☐ 0.5 cup butter unsalted softened
- ☐ 0.5 teaspoon vanilla extract pure

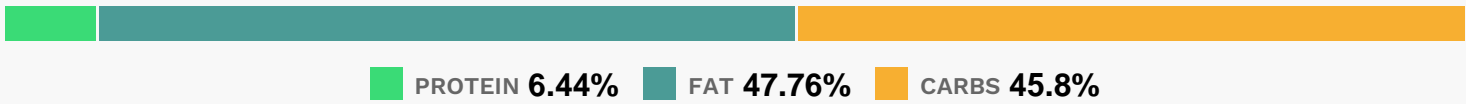
## Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ blender
- ☐ hand mixer

## Directions

- ☐ Preheat oven to 350 degrees F. and line a large baking sheet with a silpat liner or parchment paper.Cream butter and sugars in stand or electric mixer until well combined, about 2 minutes.
- ☐ Add peanut butter and mix until combined.
- ☐ Add egg and vanilla, beating until well combined.
- ☐ Add flour and baking soda to the mixer following Butterfinger and chocolate chunks mixing until just combined. With a medium cookie scoop, scoop dough onto prepared baking sheet about 1 inch apart and with tines of a fork, press criss cross marks into the cookie.
- ☐ Bake for 12-15 minutes, until baked through.
- ☐ Let cool on baking sheet for 10 minutes before transferring to cooling rack.

## Nutrition Facts



## Properties

Glycemic Index:6.63, Glycemic Load:7.42, Inflammation Score:-3, Nutrition Score:4.8343478026597%

## Nutrients (% of daily need)

Calories: 238.09kcal (11.9%), Fat: 13.01g (20.02%), Saturated Fat: 5.91g (36.97%), Carbohydrates: 28.08g (9.36%), Net Carbohydrates: 26.69g (9.71%), Sugar: 17.08g (18.98%), Cholesterol: 18.34mg (6.11%), Sodium: 110.88mg (4.82%), Alcohol: 0.03g (100%), Alcohol %: 0.07% (100%), Caffeine: 6.2mg (2.07%), Protein: 3.95g (7.9%), Manganese: 0.32mg (16.13%), Vitamin B3: 1.89mg (9.45%), Magnesium: 33.8mg (8.45%), Copper: 0.16mg (7.96%), Vitamin E: 1.1mg (7.33%), Phosphorus: 70.18mg (7.02%), Selenium: 4.66µg (6.65%), Folate: 25.44µg (6.36%), Iron: 1.11mg (6.15%), Vitamin B1: 0.09mg (5.93%), Fiber: 1.38g (5.53%), Vitamin B2: 0.08mg (4.48%), Zinc: 0.59mg (3.93%), Potassium: 128.23mg (3.66%), Vitamin B6: 0.05mg (2.74%), Vitamin A: 132.97IU (2.66%), Vitamin B5: 0.22mg (2.24%), Calcium: 19.59mg (1.96%), Vitamin K: 1.13µg (1.08%)