



## Cake Mix Chocolate Peanut Butter Cookies

READY IN



80 min.

SERVINGS



54

CALORIES



136 kcal

DESSERT

### Ingredients

- 1 box chocolate cake mix
- 0.8 cup creamy peanut butter
- 0.3 cup water
- 1 teaspoon vanilla
- 3 eggs
- 1.5 cups semi chocolate chips
- 12 oz fluffy frosting white
- 0.8 cup creamy peanut butter
- 2 teaspoons milk

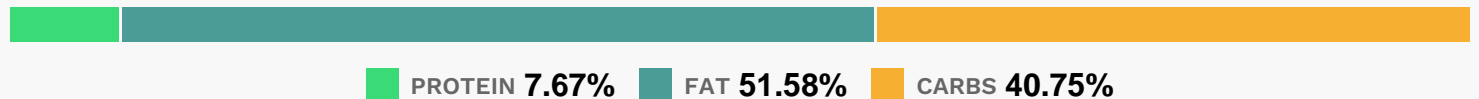
# Equipment

- bowl
- baking sheet
- oven
- wire rack
- hand mixer

# Directions

- Heat oven to 375°F (350°F for dark or nonstick cookie sheet). Spray cookie sheet with cooking spray.
- In large bowl, beat cake mix, 3/4 cup peanut butter, the water, vanilla and eggs with electric mixer on medium speed about 1 minute or until blended. Gently stir in chocolate chips. Onto cookie sheet, drop dough by rounded teaspoonfuls about 2 inches apart.
- Bake 7 to 9 minutes or until set. Cool 1 minute; remove from cookie sheet to cooling rack. Cool completely, about 10 minutes.
- In medium bowl, stir together frosting ingredients. Frost cookies with frosting. Store covered.

# Nutrition Facts



# Properties

Glycemic Index:2.02, Glycemic Load:2.02, Inflammation Score:-1, Nutrition Score:3.2417391344257%

# Nutrients (% of daily need)

Calories: 136.13kcal (6.81%), Fat: 8.08g (12.44%), Saturated Fat: 2.35g (14.71%), Carbohydrates: 14.37g (4.79%), Net Carbohydrates: 13.44g (4.89%), Sugar: 9.65g (10.73%), Cholesterol: 9.42mg (3.14%), Sodium: 112.44mg (4.89%), Alcohol: 0.03g (100%), Alcohol %: 0.11% (100%), Caffeine: 5.18mg (1.73%), Protein: 2.7g (5.41%), Manganese: 0.19mg (9.5%), Phosphorus: 65.06mg (6.51%), Copper: 0.13mg (6.32%), Magnesium: 25.07mg (6.27%), Vitamin E: 0.89mg (5.96%), Vitamin B3: 1.14mg (5.7%), Iron: 0.85mg (4.74%), Fiber: 0.94g (3.74%), Selenium: 2.47µg (3.52%), Vitamin B2: 0.06mg (3.5%), Folate: 12.78µg (3.19%), Potassium: 101.07mg (2.89%), Zinc: 0.42mg (2.77%), Vitamin B6: 0.04mg (2.05%), Calcium: 20.44mg (2.04%), Vitamin B1: 0.03mg (1.79%), Vitamin B5: 0.14mg (1.44%), Vitamin K: 1.51µg (1.44%)