



Cake Mix Chocolate Peanut Butter Cookies

 Popular

READY IN



80 min.

SERVINGS



54

CALORIES



89 kcal

DESSERT

Ingredients

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

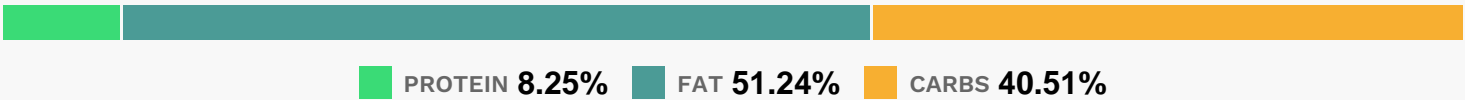
Equipment

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

Directions

- ☐ Heat oven to 375F (350F 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:1.76, Glycemic Load:0.1, Inflammation Score:-1, Nutrition Score:2.4121739048025%

Nutrients (% of daily need)

Calories: 88.52kcal (4.43%), Fat: 5.24g (8.06%), Saturated Fat: 1.81g (11.28%), Carbohydrates: 9.31g (3.1%), Net Carbohydrates: 8.55g (3.11%), Sugar: 5.32g (5.91%), Cholesterol: 9.42mg (3.14%), Sodium: 85.53mg (3.72%), Alcohol: 0.03g (100%), Alcohol %: 0.16% (100%), Caffeine: 5.18mg (1.73%), Protein: 1.9g (3.8%), Manganese: 0.14mg (6.87%), Copper: 0.11mg (5.57%), Phosphorus: 51.78mg (5.18%), Magnesium: 18.95mg (4.74%), Iron: 0.78mg (4.34%), Selenium: 2.31µg (3.3%), Vitamin B3: 0.65mg (3.24%), Vitamin E: 0.47mg (3.14%), Fiber: 0.76g (3.06%), Folate: 9.19µg (2.3%), Potassium: 78.73mg (2.25%), Zinc: 0.32mg (2.13%), Vitamin B2: 0.03mg (1.98%), Calcium: 18.49mg (1.85%), Vitamin B1: 0.02mg (1.42%), Vitamin B6: 0.03mg (1.25%), Vitamin B5: 0.1mg (1.02%)