



## Canarsie Cookies Peanut Butter Brookies

READY IN



75 min.

SERVINGS



16

CALORIES



136 kcal

CONDIMENT

DIP

SPREAD

### Ingredients

- ☐ 0.3 tsp double-acting baking powder
- ☐ 0.7 tsp baking soda
- ☐ 1 Tbsp butter
- ☐ 0.3 Tbsp plus light
- ☐ 1 eggs
- ☐ 2 eggs
- ☐ 0.3 cup granulated sugar white
- ☐ 0.3 cup brown sugar light packed
- ☐ 1 Tbsp milk

- ☐ 0.1 tsp salt
- ☐ 0.3 cup semi chocolate chips
- ☐ 0.3 cup smooth peanut butter
- ☐ 0.7 cup unbleached all purpose flour
- ☐ 0.3 cup butter unsalted
- ☐ 0.5 cup cocoa powder unsweetened
- ☐ 0.1 tsp vanilla extract

## Equipment

- ☐ sauce pan
- ☐ oven
- ☐ mixing bowl
- ☐ double boiler
- ☐ toothpicks
- ☐ microwave
- ☐ muffin liners
- ☐ muffin tray

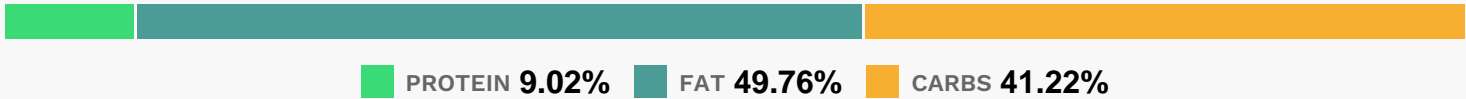
## Directions

- ☐ Preheat oven to 350 degrees F. Grease square/round cup cupcake pan on all sides. To Prepare Brownie Batter: Melt butter in small or medium saucepan.
- ☐ Remove butter from heat and pour butter into large mixing bowl.
- ☐ Mix in sugar, eggs and vanilla until smooth.
- ☐ Mix in flour, cocoa powder, baking powder, and salt until well mixed. Set batter aside. To Prepare Cookie Dough: Soften butter in microwave for about 20 seconds or until super soft, but not melted completely. Cream together butter, white sugar, brown sugar, and peanut butter until smooth.
- ☐ Mix in egg until smooth. Stir in flour, salt, baking soda, and baking powder. Baking: Fill cupcake cups about  $\frac{1}{4}$  full with brownie batter. Put cookie dough on top of brownie batter until cups are about  $\frac{3}{4}$  full. You don't want to fill cups to top because they may overflow when baked.

Repeat until all cupcake cups are full and batters are used.

- ☐
- Bake on 350 degrees F for 20 minutes or until toothpick when inserted comes out clean and cookie dough is lightly browned.Once baked, let cool.To prepare glaze: In a double boiler over hot, but not boiling water, combine chocolate chips, butter, corn syrup, and milk. Once mixture is melted and smooth, mix in vanilla.
- ☐
- Drizzle glaze over cooled brookies.

## Nutrition Facts



## Properties

Glycemic Index:17.69, Glycemic Load:2.38, Inflammation Score:-3, Nutrition Score:4.1165217368499%

## Flavonoids

Catechin: 1.74mg, Catechin: 1.74mg, Catechin: 1.74mg, Catechin: 1.74mg Epicatechin: 5.28mg, Epicatechin: 5.28mg, Epicatechin: 5.28mg, Epicatechin: 5.28mg Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg

## Nutrients (% of daily need)

Calories: 136.11kcal (6.81%), Fat: 7.98g (12.28%), Saturated Fat: 3.81g (23.78%), Carbohydrates: 14.87g (4.96%), Net Carbohydrates: 13.32g (4.84%), Sugar: 8.4g (9.34%), Cholesterol: 40.51mg (13.5%), Sodium: 115.92mg (5.04%), Alcohol: 0.01g (100%), Alcohol %: 0.04% (100%), Caffeine: 8.6mg (2.87%), Protein: 3.26g (6.51%), Manganese: 0.24mg (12%), Copper: 0.17mg (8.49%), Selenium: 5.21µg (7.44%), Magnesium: 27.85mg (6.96%), Phosphorus: 66.39mg (6.64%), Fiber: 1.55g (6.21%), Iron: 1.04mg (5.79%), Vitamin B2: 0.08mg (4.85%), Vitamin B3: 0.94mg (4.69%), Folate: 17.9µg (4.48%), Vitamin E: 0.59mg (3.92%), Vitamin B1: 0.05mg (3.58%), Zinc: 0.51mg (3.43%), Vitamin A: 158.39IU (3.17%), Potassium: 103.67mg (2.96%), Vitamin B5: 0.22mg (2.2%), Calcium: 21.96mg (2.2%), Vitamin B6: 0.04mg (2.02%), Vitamin D: 0.23µg (1.52%), Vitamin B12: 0.09µg (1.52%)