



WHATSheATE



Chewy Peanut Butter Chocolate Chip Cookies

READY IN



60 min.

SERVINGS



24

CALORIES



260 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1 cup brown sugar packed
- ☐ 0.5 cup butter softened
- ☐ 2 tablespoons plus light
- ☐ 2 eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 0.5 cup peanut butter
- ☐ 0.5 teaspoon salt
- ☐ 2 cups bittersweet chocolate chopped

- ☐ 2 teaspoons vanilla extract
- ☐ 2 tablespoons water
- ☐ 0.5 cup sugar white

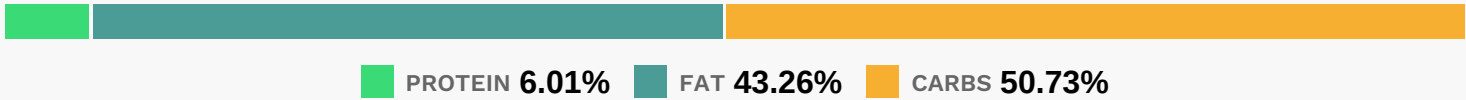
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 375 degrees F (190 degrees C).
- ☐ In a large bowl, cream together the butter, peanut butter, brown sugar, and white sugar until smooth. Beat in the eggs one at a time, then stir in the corn syrup, water, and vanilla.
- ☐ Combine the flour, baking soda, and salt; stir into the peanut butter mixture. Fold in chocolate chunks. Drop by 1/4 cupfuls 3 inches apart onto ungreased baking sheets.
- ☐ Bake for 12 to 14 minutes in the preheated oven, or until edges are golden. Allow cookies to cool for 1 minute on the cookie sheet before removing to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:9.5, Glycemic Load:10.5, Inflammation Score:-3, Nutrition Score:5.6830434902855%

Nutrients (% of daily need)

Calories: 260.1kcal (13%), Fat: 12.66g (19.48%), Saturated Fat: 6.32g (39.51%), Carbohydrates: 33.4g (11.13%), Net Carbohydrates: 31.63g (11.5%), Sugar: 20.47g (22.74%), Cholesterol: 24.68mg (8.23%), Sodium: 158.28mg (6.88%), Alcohol: 0.11g (100%), Alcohol %: 0.25% (100%), Caffeine: 12.54mg (4.18%), Protein: 3.96g (7.92%), Manganese: 0.37mg (18.44%), Copper: 0.23mg (11.55%), Selenium: 7.18µg (10.26%), Magnesium: 39.05mg (9.76%), Iron: 1.75mg (9.73%), Vitamin B3: 1.62mg (8.11%), Phosphorus: 78.98mg (7.9%), Vitamin B1: 0.12mg (7.81%), Folate: 30.41µg (7.6%), Fiber: 1.78g (7.1%), Vitamin B2: 0.1mg (5.95%), Vitamin E: 0.73mg (4.88%), Zinc: 0.68mg (4.52%), Potassium: 145.93mg (4.17%), Vitamin A: 145.27IU (2.91%), Calcium: 24.81mg (2.48%), Vitamin B5: 0.23mg (2.31%), Vitamin B6: 0.04mg (2.24%), Vitamin K: 1.45µg (1.38%), Vitamin B12: 0.07µg (1.12%)