



## Chip and Dip Cookies



Dairy Free



Popular

READY IN



115 min.

SERVINGS



36

CALORIES



129 kcal

DESSERT

### Ingredients

- ☐ 1 eggs
- ☐ 1 cup nuts mixed salted finely chopped
- ☐ 0.8 cup peanut butter chips
- ☐ 1 pouch peanut butter sandwich cookie crumbs (1 lb 1.5 oz)
- ☐ 1 cup potato chips plain crushed
- ☐ 0.8 cup semi chocolate chips
- ☐ 3 tablespoons vegetable oil
- ☐ 1 tablespoon water

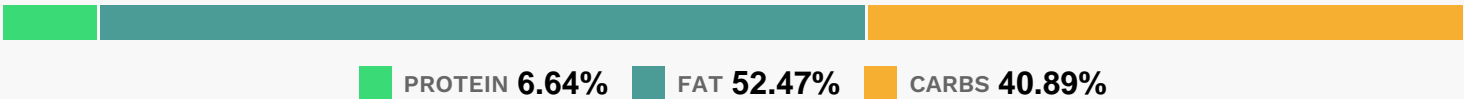
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ microwave

## Directions

- ☐ Heat oven to 375F. In large bowl, stir cookie mix, oil, water, egg and potato chips until soft dough forms. Shape dough into 1-inch balls. On ungreased cookie sheets, place balls 2 inches apart; press each ball to flatten slightly.
- ☐ Bake 8 to 9 minutes or until edges are light golden brown. Cool 3 minutes; remove from cookie sheets to cooling racks. Cool completely.
- ☐ In small microwavable bowl, microwave chocolate chips and peanut butter chips uncovered on High 1 minute to 1 minute 30 seconds, stirring every 30 seconds, until melted and stirred smooth. Dip each cookie halfway into melted chocolate mixture, letting excess drip off. Immediately dip same half into chopped nuts.
- ☐ Place on waxed paper until set, about 1 hour. Store between sheets of waxed paper in tightly covered container.

## Nutrition Facts



## Properties

Glycemic Index:0.82, Glycemic Load:0.19, Inflammation Score:-1, Nutrition Score:2.0999999901523%

## Nutrients (% of daily need)

Calories: 128.85kcal (6.44%), Fat: 7.76g (11.94%), Saturated Fat: 1.89g (11.78%), Carbohydrates: 13.61g (4.54%), Net Carbohydrates: 12.38g (4.5%), Sugar: 6.8g (7.56%), Cholesterol: 4.77mg (1.59%), Sodium: 128.23mg (5.58%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 3.22mg (1.08%), Protein: 2.21g (4.42%), Manganese: 0.14mg (7.16%), Copper: 0.1mg (5.22%), Fiber: 1.23g (4.9%), Magnesium: 17.24mg (4.31%), Iron: 0.61mg (3.41%), Phosphorus: 33.18mg (3.32%), Vitamin K: 2.88µg (2.74%), Vitamin E: 0.37mg (2.49%), Potassium: 75.16mg (2.15%), Zinc: 0.29mg (1.95%), Vitamin B5: 0.18mg (1.81%), Vitamin B3: 0.33mg (1.66%), Vitamin B6: 0.03mg (1.39%), Selenium: 0.75µg

(1.07%), Vitamin B2: 0.02mg (1.03%)