



## Chocolate Bliss Peanut Butter Cookies

 Dairy Free

READY IN



29 min.

SERVINGS



29

CALORIES



224 kcal

DESSERT

### Ingredients

- 0.8 cup brown sugar packed
- 0.3 cup butter softened
- 0.3 tsp calumet baking powder
- 0.5 cup creamy peanut butter
- 2 eggs
- 0.5 cup flour
- 2 cups planters peanuts salted
- 16 oz baker's semi-sweet chocolate divided

1 tsp vanilla

## Equipment

bowl

baking sheet

oven

microwave

## Directions

Heat oven to 350F.

Chop 8 oz. chocolate coarsely; set aside. Microwave remaining chocolate in large microwaveable bowl on HIGH 2 min., stirring after 1 min. Stir until chocolate is completely melted.

Add butter; stir until melted.

Add peanut butter, sugar, eggs and vanilla; stir until blended.

Add flour and baking powder; mix well. Stir in chopped chocolate and nuts.

Drop rounded tablespoonfuls of dough, 3 inches apart, onto baking sheets sprayed with cooking spray.

Bake 12 to 14 min. or until cookies are puffed and feel set to the touch. Cool on baking sheets 1 min.

Remove to wire racks; cool completely.

## Nutrition Facts



**PROTEIN 9.39%** **FAT 58.94%** **CARBS 31.67%**

## Properties

Glycemic Index:6.24, Glycemic Load:1.31, Inflammation Score:-3, Nutrition Score:6.1426087086615%

## Nutrients (% of daily need)

Calories: 223.73kcal (11.19%), Fat: 15.09g (23.21%), Saturated Fat: 5.08g (31.76%), Carbohydrates: 18.24g (6.08%), Net Carbohydrates: 15.82g (5.75%), Sugar: 11.76g (13.07%), Cholesterol: 12.23mg (4.08%), Sodium: 93.23mg

(4.05%), Alcohol: 0.05g (100%), Alcohol %: 0.15% (100%), Caffeine: 13.45mg (4.48%), Protein: 5.41g (10.82%), Manganese: 0.53mg (26.46%), Copper: 0.29mg (14.43%), Magnesium: 53.4mg (13.35%), Vitamin B3: 2.36mg (11.82%), Phosphorus: 104.68mg (10.47%), Fiber: 2.42g (9.68%), Iron: 1.49mg (8.3%), Potassium: 207.01mg (5.91%), Selenium: 3.98µg (5.69%), Folate: 21.96µg (5.49%), Zinc: 0.79mg (5.23%), Vitamin B1: 0.06mg (4.09%), Vitamin E: 0.59mg (3.94%), Calcium: 31.83mg (3.18%), Vitamin B5: 0.3mg (2.99%), Vitamin B6: 0.06mg (2.97%), Vitamin B2: 0.05mg (2.95%), Vitamin A: 94.21IU (1.88%), Vitamin K: 1.16µg (1.1%)