



Chocolate Chip Peanut Butter Cookies

 Dairy Free

READY IN



60 min.

SERVINGS



36

CALORIES



102 kcal

DESSERT

Ingredients

- ☐ 0.8 cup pillsbury best® all purpose flour
- ☐ 0.3 teaspoon almond extract
- ☐ 1 teaspoon baking soda
- ☐ 1 cup firmly brown sugar packed
- ☐ 1.3 cups jif® omega-3 creamy peanut butter
- ☐ 1 large eggs
- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup semi-sweet chocolate chips

☐ 2 tablespoons water

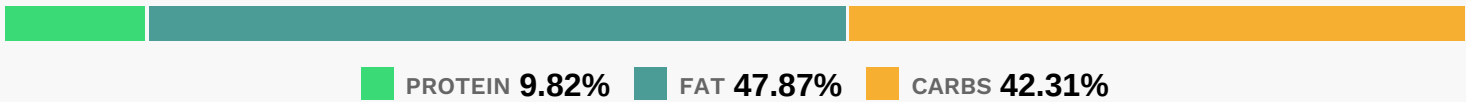
Equipment

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

Directions

- ☐ Heat oven to 375 degrees F.
- ☐ Beat peanut butter and brown sugar in large bowl with electric mixer until creamy. Beat in egg, water and almond extract until blended.
- ☐ Add flour, baking soda and salt. Beat until evenly moistened. Stir in chocolate chips. Drop by tablespoonfuls on cookie sheet. Flatten slightly in criss cross pattern with fork.
- ☐ Bake 8 to 10 minutes or until golden brown. Cool 1 minute on cookie sheet before moving to rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:2.47, Glycemic Load:1.66, Inflammation Score:-1, Nutrition Score:2.6678260500016%

Nutrients (% of daily need)

Calories: 102.32kcal (5.12%), Fat: 5.67g (8.72%), Saturated Fat: 1.49g (9.3%), Carbohydrates: 11.27g (3.76%), Net Carbohydrates: 10.57g (3.84%), Sugar: 7.78g (8.64%), Cholesterol: 5.31mg (1.77%), Sodium: 89mg (3.87%), Alcohol: 0.01g (100%), Alcohol %: 0.05% (100%), Protein: 2.62g (5.23%), Manganese: 0.19mg (9.28%), Vitamin B3: 1.37mg (6.87%), Vitamin E: 0.85mg (5.64%), Magnesium: 20.72mg (5.18%), Phosphorus: 42.5mg (4.25%), Copper: 0.08mg (3.79%), Folate: 13.18µg (3.3%), Selenium: 1.95µg (2.79%), Fiber: 0.69g (2.78%), Iron: 0.5mg (2.76%), Vitamin B6: 0.05mg (2.33%), Vitamin B1: 0.03mg (2.28%), Vitamin B2: 0.04mg (2.21%), Potassium: 77.18mg (2.21%), Zinc: 0.33mg (2.2%), Vitamin B5: 0.14mg (1.43%), Calcium: 12.18mg (1.22%)