



Chocolate Chip-Peanut Meltaways

READY IN



45 min.

SERVINGS



100

CALORIES



45 kcal

SIDE DISH

Ingredients

- ☐ 0.3 teaspoon almond extract
- ☐ 0.5 lb butter at room temperature
- ☐ 2 cups flour all-purpose
- ☐ 1.7 cups powdered sugar
- ☐ 0.8 cup roasted peanuts salted chopped
- ☐ 0.5 cup bittersweet chocolate finely chopped
- ☐ 2 tablespoons cocoa powder unsweetened
- ☐ 1 teaspoon vanilla

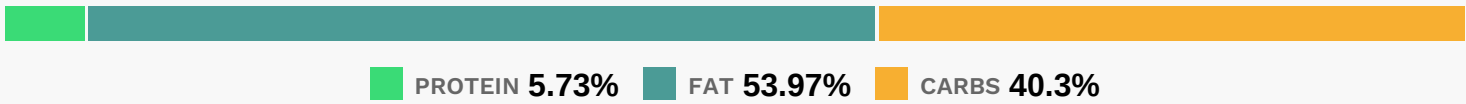
Equipment

- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

Directions

- ☐ In a bowl, with an electric mixer on low speed, or in a food processor, beat or whirl butter, 1/3 cup powdered sugar, and the vanilla, almond extract, and flour until smooth and well blended. Stir in peanuts and chocolate.
- ☐ Shape dough into 3/4-inch balls and place about 1 inch apart on buttered or cooking parchment-lined 12- by 15-inch baking sheets.
- ☐ Bake in a 300 oven until cookies are pale golden brown, 15 to 20 minutes; if baking more than one pan at a time, switch pan positions halfway through baking.
- ☐ Let cool on sheets for 5 minutes.
- ☐ In a shallow bowl, mix remaining 1 1/3 cups powdered sugar and the cocoa powder. Gently turn warm cookies in powdered sugar mixture, a few at a time, then set on racks to cool. When cool, coat cookies again with powdered sugar mixture.

Nutrition Facts



Properties

Glycemic Index:1.25, Glycemic Load:1.38, Inflammation Score:-1, Nutrition Score:0.84304347763891%

Flavonoids

Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg Epicatechin: 0.2mg, Epicatechin: 0.2mg, Epicatechin: 0.2mg, Epicatechin: 0.2mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 44.92kcal (2.25%), Fat: 2.75g (4.23%), Saturated Fat: 1.45g (9.08%), Carbohydrates: 4.62g (1.54%), Net Carbohydrates: 4.35g (1.58%), Sugar: 2.29g (2.55%), Cholesterol: 4.93mg (1.64%), Sodium: 19.53mg (0.85%), Alcohol: 0.02g (100%), Alcohol %: 0.25% (100%), Protein: 0.66g (1.31%), Manganese: 0.06mg (2.92%), Vitamin B3: 0.32mg (1.61%), Vitamin B1: 0.02mg (1.57%), Folate: 6.05µg (1.51%), Selenium: 1.05µg (1.5%), Copper: 0.03mg (1.29%), Iron: 0.21mg (1.18%), Vitamin A: 57.11IU (1.14%), Magnesium: 4.48mg (1.12%), Fiber: 0.27g (1.09%), Phosphorus: 10.49mg (1.05%)