



Chocolate Chip Sandwich Cookies

READY IN



60 min.

SERVINGS



22

CALORIES



281 kcal

DESSERT

Ingredients

- 19 oz chocolate chip cookie mix gluten free
- 0.5 cup butter softened
- 1 teaspoon vanilla gluten-free
- 1 eggs beaten
- 0.3 cup granulated sugar
- 1 cup semi chocolate chips
- 0.5 cup creamy peanut butter
- 0.3 cup whipping cream
- 0.7 cup powdered sugar

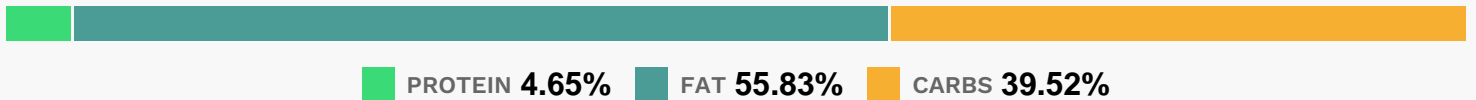
Equipment

- bowl
- baking sheet
- oven
- microwave

Directions

- Heat oven to 350°F. In medium bowl, stir cookie mix, butter, vanilla and egg until soft dough forms (dough will be crumbly).
- In small bowl, place granulated sugar. Shape dough into 1-inch balls.
- Roll in sugar. On ungreased cookie sheets, place balls 2 inches apart. With smooth-bottomed glass, flatten each ball to about 1/4-inch thickness.
- Bake 8 to 10 minutes or until edges are lightly browned.
- Remove from cookie sheets to cooling racks. Cool completely, about 30 minutes.
- In medium bowl, place chocolate chips and peanut butter. In small microwavable bowl, microwave whipping cream on High 30 to 60 seconds.
- Pour cream over chips and peanut butter; stir until chips are melted. Stir in powdered sugar until smooth.
- For each sandwich cookie, spread 1 tablespoon filling on bottom of 1 cookie; top with second cookie, bottom side down.
- Let stand until set.

Nutrition Facts



Properties

Glycemic Index:8.31, Glycemic Load:9.46, Inflammation Score:-3, Nutrition Score:3.9595651690565%

Nutrients (% of daily need)

Calories: 281.06kcal (14.05%), Fat: 17.71g (27.25%), Saturated Fat: 8.29g (51.81%), Carbohydrates: 28.21g (9.4%), Net Carbohydrates: 26.59g (9.67%), Sugar: 17.52g (19.46%), Cholesterol: 25.06mg (8.35%), Sodium: 150.97mg (6.56%), Alcohol: 0.06g (100%), Alcohol %: 0.14% (100%), Caffeine: 7.04mg (2.35%), Protein: 3.32g (6.64%), Manganese: 0.2mg (9.78%), Magnesium: 33.01mg (8.25%), Vitamin B3: 1.34mg (6.72%), Fiber: 1.62g (6.49%), Copper: 0.13mg (6.46%), Vitamin B1: 0.09mg (6.22%), Phosphorus: 60.45mg (6.04%), Folate: 22.69µg (5.67%), Iron: 0.96mg (5.31%), Vitamin E: 0.76mg (5.04%), Vitamin B2: 0.08mg (4.6%), Vitamin A: 196.83IU (3.94%), Potassium: 131.83mg (3.77%), Zinc: 0.53mg (3.52%), Selenium: 1.74µg (2.48%), Vitamin B6: 0.03mg (1.68%), Vitamin B5: 0.13mg (1.32%), Calcium: 12.76mg (1.28%), Vitamin K: 1.09µg (1.04%)