



Chocolate Chunk-Peanut Cookies

READY IN



45 min.

SERVINGS



28

CALORIES



317 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 1.5 teaspoons baking soda
- 1 cup firmly brown sugar packed
- 0.5 cup butter softened
- 11.5 ounce chocolate chunks
- 1 cup dry-roasted peanuts unsalted
- 2 large eggs
- 2.5 cups flour all-purpose
- 1 cup granulated sugar

- 1 teaspoon ground cinnamon
- 1 cup chunky peanut butter
- 0.5 teaspoon salt
- 0.5 cup shortening

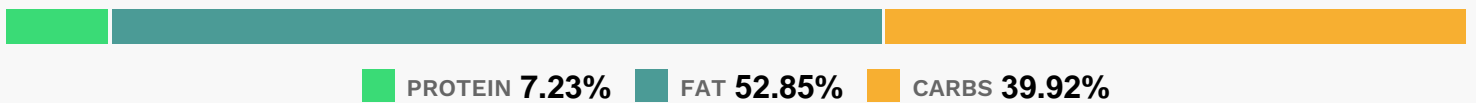
Equipment

- frying pan
- baking sheet
- oven
- wire rack
- hand mixer

Directions

- Beat butter and shortening at medium speed with an electric mixer until creamy; add chunky peanut butter and sugars, beating well.
- Add eggs, beating until blended.
- Combine flour and next 4 ingredients.
- Add to butter mixture, beating well.
- Stir in peanuts and chocolate chunks.
- Shape dough into 2-inch balls (about 2 tablespoons for each cookie). Flatten slightly, and place on ungreased baking sheets.
- Bake at 375 for 12 to 15 minutes or until lightly browned. Cool on pan 1 to 2 minutes; remove to wire rack to cool completely.
- Double Chocolate Chunk-Peanut Cookies: Reduce flour to 2 cups; add 1/3 cup unsweetened cocoa, sifted. Proceed as directed.

Nutrition Facts



Properties

Glycemic Index:10.93, Glycemic Load:11.41, Inflammation Score:-3, Nutrition Score:7.045217357252%

Nutrients (% of daily need)

Calories: 317.38kcal (15.87%), Fat: 19.15g (29.46%), Saturated Fat: 7.02g (43.86%), Carbohydrates: 32.53g (10.84%), Net Carbohydrates: 30.35g (11.04%), Sugar: 20.04g (22.27%), Cholesterol: 22.7mg (7.57%), Sodium: 212.35mg (9.23%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 10.01mg (3.34%), Protein: 5.9g (11.79%), Manganese: 0.51mg (25.36%), Vitamin B3: 2.77mg (13.87%), Magnesium: 48.58mg (12.14%), Copper: 0.24mg (12.08%), Phosphorus: 105.28mg (10.53%), Selenium: 6.81µg (9.73%), Iron: 1.68mg (9.33%), Folate: 36.8µg (9.2%), Fiber: 2.18g (8.71%), Vitamin E: 1.27mg (8.48%), Vitamin B1: 0.12mg (8.2%), Vitamin B2: 0.1mg (6%), Potassium: 187.23mg (5.35%), Zinc: 0.78mg (5.19%), Calcium: 37.36mg (3.74%), Vitamin B6: 0.07mg (3.63%), Vitamin B5: 0.35mg (3.49%), Vitamin K: 3.16µg (3.01%), Vitamin A: 126.62IU (2.53%)