



Chocolate-Peanut Butter Candy Cookies

 Dairy Free

READY IN



75 min.

SERVINGS



30

CALORIES



159 kcal

DESSERT

Ingredients

- ☐ 0.5 cup granulated sugar
- ☐ 0.5 cup brown sugar packed
- ☐ 0.5 cup butter softened
- ☐ 0.5 cup peanut butter (from 14-oz jar)
- ☐ 0.5 teaspoon vanilla
- ☐ 1 eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 0.3 cup cocoa powder unsweetened

- ☐ 1 teaspoon baking soda
- ☐ 0.3 teaspoon salt
- ☐ 12 oz peanut butter candy pieces yellow

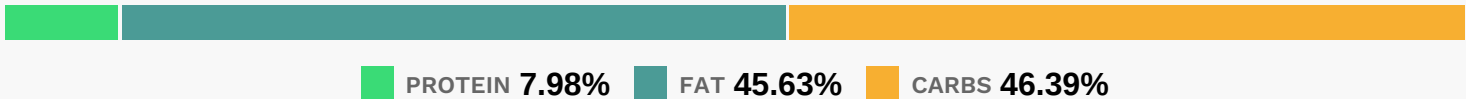
Equipment

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

Directions

- ☐ Heat oven to 350°F. Lightly grease cookie sheet with shortening or spray with cooking spray.
- ☐ In large bowl, beat sugars and butter with electric mixer on medium speed until creamy. Beat in peanut butter, vanilla and egg. Stir in flour, cocoa, baking soda and salt. Stir in candies. Drop dough by heaping tablespoonfuls onto cookie sheet.
- ☐ Bake 8 to 12 minutes or until edges are set (centers will be soft). Cool 1 minute; remove from cookie sheet to cooling rack. Cool completely, about 30 minutes.

Nutrition Facts



Properties

Glycemic Index:7.04, Glycemic Load:8.66, Inflammation Score:-2, Nutrition Score:3.4643478093102%

Flavonoids

Catechin: 0.46mg, Catechin: 0.46mg, Catechin: 0.46mg, Catechin: 0.46mg Epicatechin: 1.41mg, Epicatechin: 1.41mg, Epicatechin: 1.41mg, Epicatechin: 1.41mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

Nutrients (% of daily need)

Calories: 158.88kcal (7.94%), Fat: 8.35g (12.85%), Saturated Fat: 3.04g (18.99%), Carbohydrates: 19.11g (6.37%), Net Carbohydrates: 18.16g (6.6%), Sugar: 13.41g (14.9%), Cholesterol: 5.46mg (1.82%), Sodium: 135.39mg (5.89%),

Alcohol: 0.02g (100%), Alcohol %: 0.09% (100%), Protein: 3.29g (6.57%), Manganese: 0.25mg (12.69%), Vitamin B3: 1.59mg (7.94%), Magnesium: 22.6mg (5.65%), Phosphorus: 52.86mg (5.29%), Copper: 0.1mg (5.11%), Folate: 20.46µg (5.11%), Vitamin B1: 0.07mg (4.58%), Vitamin E: 0.64mg (4.27%), Vitamin B2: 0.07mg (4.08%), Fiber: 0.95g (3.81%), Selenium: 2.65µg (3.79%), Iron: 0.52mg (2.92%), Vitamin A: 143.25IU (2.86%), Potassium: 90.09mg (2.57%), Zinc: 0.35mg (2.3%), Vitamin B6: 0.04mg (1.95%), Vitamin B5: 0.17mg (1.7%), Calcium: 16.68mg (1.67%)