



Chocolate Peanut Butter Chip Cookies

READY IN



45 min.

SERVINGS



48

CALORIES



59 kcal

DESSERT

Ingredients

- 2 cups biscuit baking mix
- 3 tablespoons butter
- 14 ounce eagle brand® condensed milk sweetened canned
- 1 eggs
- 1 cup peanut butter chips
- 1 ounce semi-sweet chocolate
- 1 teaspoon vanilla extract

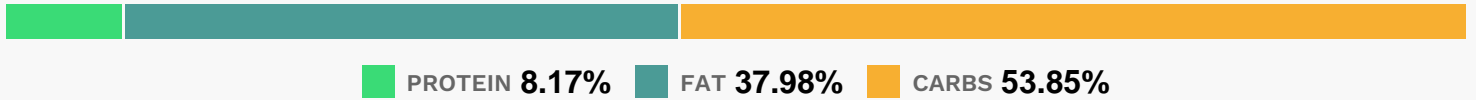
Equipment

- baking sheet
- sauce pan
- oven
- blender

Directions

- Preheat oven to 350 degrees F. In large saucepan, over low heat, melt chocolate and butter with sweetened condensed milk; remove from heat.
- Add biscuit mix, egg and vanilla; with mixer, beat until smooth and well blended.
- Let mixture cool to room temperature. Stir in peanut butter chips.
- Drop by rounded teaspoonfuls onto ungreased baking sheets.
- Bake 6 to 8 minutes or until tops are lightly crusted. Cool. Store leftovers tightly covered at room temperature.

Nutrition Facts



Properties

Glycemic Index:1.27, Glycemic Load:2.74, Inflammation Score:-1, Nutrition Score:1.4443478098382%

Nutrients (% of daily need)

Calories: 59.2kcal (2.96%), Fat: 2.51g (3.86%), Saturated Fat: 0.96g (5.98%), Carbohydrates: 8g (2.67%), Net Carbohydrates: 7.85g (2.85%), Sugar: 5.31g (5.9%), Cholesterol: 6.36mg (2.12%), Sodium: 83.92mg (3.65%), Alcohol: 0.03g (100%), Alcohol %: 0.19% (100%), Protein: 1.21g (2.43%), Phosphorus: 53.73mg (5.37%), Vitamin B2: 0.06mg (3.6%), Calcium: 33.58mg (3.36%), Selenium: 1.93µg (2.76%), Vitamin B1: 0.04mg (2.46%), Folate: 7.6µg (1.9%), Manganese: 0.03mg (1.29%), Potassium: 43.93mg (1.26%), Vitamin B3: 0.25mg (1.25%), Vitamin B5: 0.12mg (1.23%), Vitamin A: 58.82IU (1.18%), Magnesium: 4.59mg (1.15%), Iron: 0.21mg (1.15%), Vitamin B12: 0.07µg (1.1%)