



Chocolate Peanut Butter Chip Cookies

READY IN



32 min.

SERVINGS



48

CALORIES



94 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 1 cup brown sugar packed
- ☐ 1 cup butter softened
- ☐ 3 eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 2 cups peanut butter chips
- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup cocoa powder unsweetened
- ☐ 2 teaspoons vanilla extract

☐ 0.8 cup sugar white

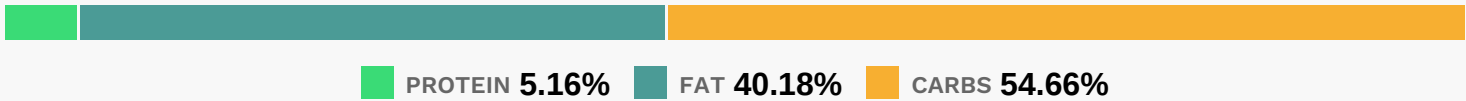
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ wire rack

Directions

- ☐ Preheat the oven to 300 degrees F (150 degrees C). In a small bowl, whisk together the flour, baking soda, salt and cocoa. Set aside.
- ☐ In a large bowl, cream together the butter, brown sugar and white sugar until smooth. Beat in the eggs, one at a time, then stir in the vanilla. Gradually blend in the dry ingredients until just moistened, then stir in the peanut butter chips. Drop by rounded spoonfuls onto the prepared cookie sheet.
- ☐ Bake for 18 to 20 minutes in the preheated oven.
- ☐ Remove cookies to cool on a wire rack.

Nutrition Facts



Properties

Glycemic Index:4.06, Glycemic Load:5.78, Inflammation Score:-1, Nutrition Score:1.7743478287821%

Flavonoids

Catechin: 0.58mg, Catechin: 0.58mg, Catechin: 0.58mg, Catechin: 0.58mg Epicatechin: 1.76mg, Epicatechin: 1.76mg, Epicatechin: 1.76mg, Epicatechin: 1.76mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 93.51kcal (4.68%), Fat: 4.29g (6.61%), Saturated Fat: 2.6g (16.25%), Carbohydrates: 13.14g (4.38%), Net Carbohydrates: 12.63g (4.59%), Sugar: 7.63g (8.48%), Cholesterol: 20.4mg (6.8%), Sodium: 59.47mg (2.59%),

Alcohol: 0.06g (100%), Alcohol %: 0.24% (100%), Protein: 1.24g (2.48%), Selenium: 3.3µg (4.72%), Manganese: 0.08mg (4.15%), Vitamin B1: 0.05mg (3.54%), Folate: 13.68µg (3.42%), Vitamin B2: 0.05mg (2.9%), Iron: 0.51mg (2.83%), Vitamin A: 133.03IU (2.66%), Copper: 0.05mg (2.39%), Vitamin B3: 0.41mg (2.07%), Phosphorus: 20.38mg (2.04%), Fiber: 0.51g (2.03%), Magnesium: 6.76mg (1.69%)