



Chocolate-Peanut Butter Cookies

 Gluten Free

READY IN



50 min.

SERVINGS



36

CALORIES



211 kcal

DESSERT

Ingredients

- 14 oz condensed milk sweetened canned (not evaporated)
- 0.8 cup peanut butter
- 1 teaspoon vanilla
- 1 serving sugar
- 36 chocolate heart-shaped
- 2 cups frangelico

Equipment

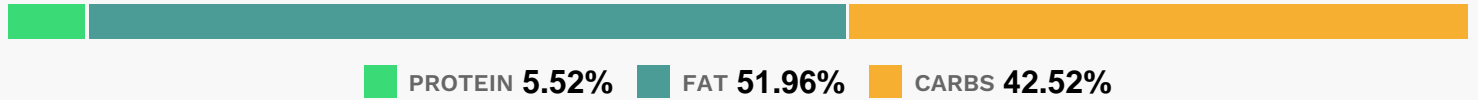
- bowl

- baking sheet
- oven
- wire rack

Directions

- Heat oven to 375°F. In large bowl, stir milk and peanut butter until smooth. Stir in Bisquick mix and vanilla.
- Shape dough into 1 1/4-inch balls.
- Roll tops in sugar.
- Place sugar side up 2 inches apart on ungreased cookie sheets.
- Bake 8 to 10 minutes or until bottoms of cookies just begin to brown. Immediately press chocolate candy into top of each cookie.
- Remove from cookie sheet to cooling rack.

Nutrition Facts



Properties

Glycemic Index:5.21, Glycemic Load:10.57, Inflammation Score:-2, Nutrition Score:4.1217390920805%

Nutrients (% of daily need)

Calories: 211.04kcal (10.55%), Fat: 13.28g (20.44%), Saturated Fat: 6.77g (42.32%), Carbohydrates: 24.45g (8.15%), Net Carbohydrates: 22.66g (8.24%), Sugar: 21.32g (23.69%), Cholesterol: 3.75mg (1.25%), Sodium: 41.55mg (1.81%), Alcohol: 0.04g (100%), Alcohol %: 0.11% (100%), Caffeine: 18.48mg (6.16%), Protein: 3.17g (6.35%), Magnesium: 43.6mg (10.9%), Manganese: 0.22mg (10.9%), Copper: 0.19mg (9.25%), Phosphorus: 87.28mg (8.73%), Vitamin B2: 0.12mg (7.26%), Fiber: 1.8g (7.19%), Iron: 0.89mg (4.93%), Vitamin B3: 0.93mg (4.63%), Zinc: 0.66mg (4.4%), Potassium: 152.59mg (4.36%), Calcium: 40.68mg (4.07%), Vitamin E: 0.58mg (3.87%), Selenium: 2.64µg (3.77%), Vitamin B6: 0.04mg (2.08%), Vitamin K: 1.85µg (1.76%), Folate: 6.68µg (1.67%), Vitamin B5: 0.16mg (1.6%), Vitamin B1: 0.02mg (1.53%)