



Chocolate-Peanut Butter Cookies

 Gluten Free

READY IN



50 min.

SERVINGS



36

CALORIES



256 kcal

DESSERT

Ingredients

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

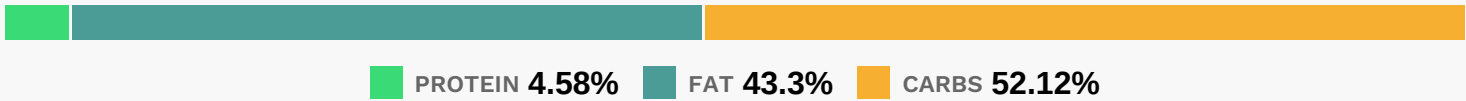
Equipment

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

Directions

- ☐ Heat oven to 375F. 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:18.72, Inflammation Score:-2, Nutrition Score:4.1378260436265%

Nutrients (% of daily need)

Calories: 255.96kcal (12.8%), Fat: 13.32g (20.49%), Saturated Fat: 6.77g (42.32%), Carbohydrates: 36.07g (12.02%), Net Carbohydrates: 34.28g (12.46%), Sugar: 32.97g (36.63%), Cholesterol: 3.75mg (1.25%), Sodium: 41.67mg (1.81%), Alcohol: 0.04g (100%), Alcohol %: 0.09% (100%), Caffeine: 18.48mg (6.16%), Protein: 3.17g (6.35%), Manganese: 0.22mg (10.93%), Magnesium: 43.6mg (10.9%), Copper: 0.19mg (9.29%), Phosphorus: 87.28mg (8.73%), Vitamin B2: 0.13mg (7.4%), Fiber: 1.8g (7.19%), Iron: 0.89mg (4.96%), Vitamin B3: 0.93mg (4.63%), Zinc: 0.66mg (4.41%), Potassium: 152.82mg (4.37%), Calcium: 40.8mg (4.08%), Selenium: 2.71µg (3.87%), Vitamin E: 0.58mg (3.87%), 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%)