



Chocolate Peanut Butter Cup Cookies

READY IN



45 min.

SERVINGS



24

CALORIES



282 kcal

DESSERT

Ingredients

- ☐ 1 tsp double-acting baking powder
- ☐ 1 cup butter
- ☐ 0.5 cup dutch-processed cocoa powder
- ☐ 2 large eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 2 cups peanut butter cups mini
- ☐ 0.3 tsp salt
- ☐ 1.3 cup sugar

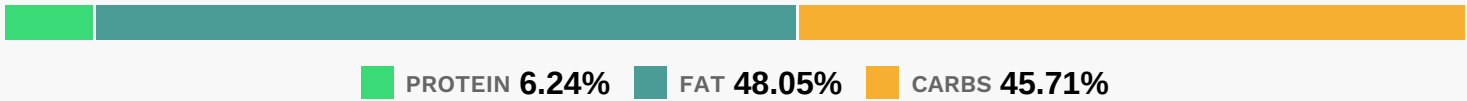
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven

Directions

- ☐ Preheat the oven to 350F.
- ☐ Line baking sheets with parchment paper or silicone baking mats. Cream the butter and sugar on medium-high speed until light and fluffy, about 2-3 minutes. Blend in the eggs one at a time, scraping down the bowl as needed.
- ☐ Mix in the cocoa powder at low speed until well blended.
- ☐ Add the flour, salt and baking powder to the bowl and mix on low speed just until incorporated. Stir in mini peanut butter cups.
- ☐ Scoop up about 2 tablespoons of dough and place on the prepared baking sheets, and repeat process, placing balls about 2 inches apart.
- ☐ Bake about 12 minutes, until cookies are cooked and slide easily off of parchment paper.
- ☐ Serve while warm.

Nutrition Facts



Properties

Glycemic Index:11.96, Glycemic Load:13.79, Inflammation Score:-3, Nutrition Score:4.8899999818076%

Flavonoids

Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

Nutrients (% of daily need)

Calories: 282.18kcal (14.11%), Fat: 15.65g (24.08%), Saturated Fat: 7.68g (47.99%), Carbohydrates: 33.51g (11.17%), Net Carbohydrates: 31.68g (11.52%), Sugar: 21.61g (24.01%), Cholesterol: 37.25mg (12.42%), Sodium: 196.18mg (8.53%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 5.77mg (1.92%), Protein: 4.57g (9.15%), Folate: 36.05µg (9.01%), Vitamin B3: 1.8mg (8.98%), Vitamin B1: 0.13mg (8.88%), Selenium: 6µg (8.57%), Phosphorus: 78.5mg (7.85%), Manganese: 0.15mg (7.52%), Fiber: 1.83g (7.31%), Copper: 0.15mg (7.26%), Magnesium: 26.88mg (6.72%), Vitamin B2: 0.11mg (6.61%), Iron: 1.18mg (6.55%), Vitamin A: 272.07IU (5.44%), Calcium: 38.43mg (3.84%), Zinc: 0.57mg (3.8%), Potassium: 128.93mg (3.68%), Vitamin B5: 0.28mg (2.76%), Vitamin E: 0.31mg (2.05%), Vitamin B12: 0.11µg (1.91%), Vitamin B6: 0.04mg (1.91%), Vitamin K: 1.23µg (1.17%)