



Chocolate Peanut Butter Oatmeal Cookies

 Popular

READY IN



75 min.

SERVINGS



36

CALORIES



232 kcal

DESSERT

Ingredients

- ☐ 17.5 oz chocolate chip cookie mix
- ☐ 1 pouch peanut butter sandwich cookie crumbs (1 lb 1.5 oz)
- ☐ 0.5 cup butter softened
- ☐ 2 eggs
- ☐ 1 cup milk chocolate chips
- ☐ 1 cup crunchy peanut butter
- ☐ 0.5 cup walnut pieces toasted chopped

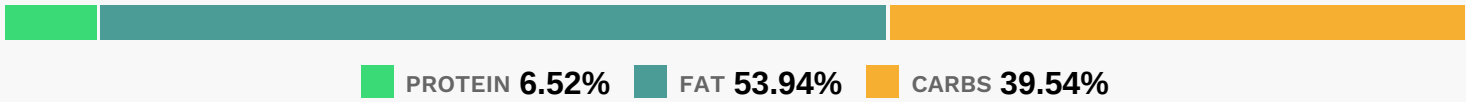
Equipment

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

Directions

- ☐ Heat oven to 350°F. In large bowl stir cookie mixes, butter and eggs until soft dough forms. Stir in chocolate chips, peanut butter pieces and walnuts.
- ☐ On large ungreased cookie sheets, drop dough by scant 1/4 cupfuls about 2-inches apart.
- ☐ Bake 13 to 16 minutes or until light golden brown.
- ☐ Cool 1 to 2 minutes; remove from cookie sheets to cooling rack. Cool completely, about 30 minutes.

Nutrition Facts



Properties

Glycemic Index:1.91, Glycemic Load:4.38, Inflammation Score:-2, Nutrition Score:2.9543478170653%

Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg

Nutrients (% of daily need)

Calories: 232.37kcal (11.62%), Fat: 14.37g (22.11%), Saturated Fat: 3.96g (24.72%), Carbohydrates: 23.71g (7.9%), Net Carbohydrates: 22.15g (8.05%), Sugar: 13.39g (14.88%), Cholesterol: 10.2mg (3.4%), Sodium: 230.71mg (10.03%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.91g (7.82%), Manganese: 0.19mg (9.26%), Vitamin B3: 1.28mg (6.39%), Fiber: 1.56g (6.24%), Magnesium: 18.97mg (4.74%), Folate: 18.6µg (4.65%), Phosphorus: 40.8mg (4.08%), Vitamin B1: 0.06mg (3.99%), Vitamin E: 0.59mg (3.91%), Copper: 0.07mg (3.45%), Iron: 0.57mg (3.16%), Potassium: 104.62mg (2.99%), Vitamin B2: 0.05mg (2.8%), Vitamin A: 126.3IU (2.53%), Zinc: 0.35mg (2.34%), Vitamin B6: 0.04mg (2.16%), Selenium: 1.42µg (2.03%), Vitamin B5: 0.13mg (1.3%), Calcium: 10.7mg (1.07%)