



Chocolate Peanut Butter Shortbread Bites

 Popular

READY IN



50 min.

SERVINGS



54

CALORIES



85 kcal

DESSERT

Ingredients

- ☐ 2.5 cups flour
- ☐ 1 cup peanut butter candy pieces dark
- ☐ 0.5 cup peanut butter chips
- ☐ 0.5 cup powdered sugar
- ☐ 0.5 tsp salt
- ☐ 0.5 cup semi chocolate chips
- ☐ 1 tablespoon shortening
- ☐ 2 sticks butter unsalted at room temperature

- ☐ 1 tsp vanilla extract

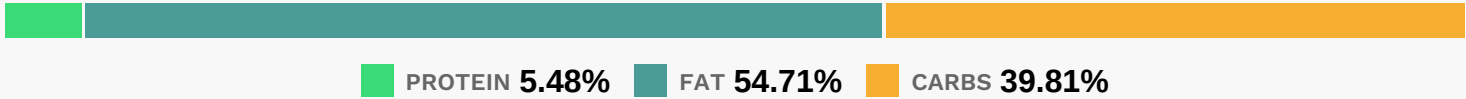
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ blender
- ☐ hand mixer
- ☐ cookie cutter
- ☐ microwave

Directions

- ☐ Sift sugar, flour and salt into a large bowl and set aside. Using a large bowl and electric mixer, cream butter and peanut butter until thoroughly combined.
- ☐ Add vanilla and continue beating. Slowly add flour mixture and beat until the dough comes together and is no longer dry and crumbly.
- ☐ Remove mixer and form dough into ball with hands and knead until smooth. Divide it in two equal pieces, and pat into flat disks. Wrap tightly in plastic and refrigerate for about an hour, or longer. When you are ready to roll out, heat oven to 350 degrees. On lightly floured surface (I use powdered sugar to flour my surface), roll out dough until about 1/4" thick. Using 2" cookie cutter, cut dough into desired shape.
- ☐ Place cut-out cookies 1 inch apart on parchment lined cookie sheet.
- ☐ Bake for 14–15 minutes. Centers should be set, but cookies will be soft (they firm up as they cool). Cool on cookie sheet for 5 minutes.
- ☐ Transfer cookies to a wire rack to cool completely. In a small microwave-safe bowl microwave peanut butter chips and 1/2 tablespoon of the shortening on 50 percent power about 30 seconds, or until melted, stirring after 30 seconds. Use another microwave safe bowl and same method to melt chocolate chips and 1/2 tablespoon of shortening.
- ☐ Spread half of the cookies with melted peanut butter mixture and the other half with melted chocolate mixture.
- ☐ Drizzle cookies with the mixture opposite of the spread.

Nutrition Facts



Properties

Glycemic Index:2.35, Glycemic Load:4.22, Inflammation Score:-1, Nutrition Score:1.6217391328967%

Nutrients (% of daily need)

Calories: 84.67kcal (4.23%), Fat: 5.19g (7.99%), Saturated Fat: 3.16g (19.73%), Carbohydrates: 8.5g (2.83%), Net Carbohydrates: 8.1g (2.95%), Sugar: 3.58g (3.98%), Cholesterol: 9.1mg (3.03%), Sodium: 29.07mg (1.26%), Alcohol: 0.03g (100%), Alcohol %: 0.19% (100%), Protein: 1.17g (2.34%), Manganese: 0.1mg (5.01%), Vitamin B1: 0.05mg (3.5%), Folate: 12.63µg (3.16%), Selenium: 2.18µg (3.11%), Vitamin B3: 0.57mg (2.84%), Vitamin B2: 0.04mg (2.28%), Copper: 0.04mg (2.21%), Iron: 0.39mg (2.18%), Vitamin A: 105.42IU (2.11%), Phosphorus: 18.8mg (1.88%), Magnesium: 7.36mg (1.84%), Fiber: 0.39g (1.58%), Vitamin E: 0.16mg (1.06%)