



Chocolate Peanut Butter Thumbprint Cookies

READY IN



40 min.

SERVINGS



30

CALORIES



117 kcal

DESSERT

Ingredients

- 0.5 cup butter
- 2 tablespoons plus
- 1.5 cups flour
- 0.5 cup brown sugar light
- 2 tablespoons milk
- 2 tablespoons peanut butter
- 0.3 cup peanuts skinless chopped
- 0.5 teaspoon salt
- 0.3 cup semi chocolate chips chopped

- 0.8 cups semi chocolate chips
- 1 teaspoon vanilla
- 1 tablespoon water

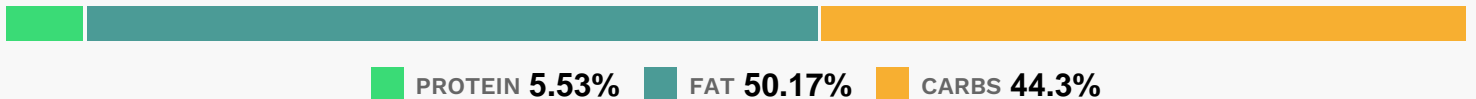
Equipment

- baking sheet
- oven
- blender

Directions

- Preheat oven to 375 degrees F.
- In a mixer with a paddle attachment, cream the butter.
- Add the sugar and continue creaming, then add the vanilla and mix.
- Mix in the flour and salt.
- Add the milk and chopped chocolate and mix.
- Roll into 1 1/2-inch balls and dip the top of the ball in chopped peanuts.
- Place on a cookie sheet 1 1/2 inches apart and push your thumb in the middle to make a depression.
- Bake until light golden brown, about 10 to 12 minutes.
- Let cool while you make the filling.
- To make the filling, over hot water melt the chocolate then stir in the remaining ingredients. Cool 5 minutes then fill the centers of the cookies. Allow to slightly set, approximately 10 minutes.

Nutrition Facts



Properties

Glycemic Index:7.01, Glycemic Load:3.72, Inflammation Score:-2, Nutrition Score:2.5234782543519%

Nutrients (% of daily need)

Calories: 116.99kcal (5.85%), Fat: 6.61g (10.17%), Saturated Fat: 3.5g (21.85%), Carbohydrates: 13.13g (4.38%), Net Carbohydrates: 12.32g (4.48%), Sugar: 7.08g (7.87%), Cholesterol: 8.61mg (2.87%), Sodium: 71.01mg (3.09%), Alcohol: 0.05g (100%), Alcohol %: 0.23% (100%), Caffeine: 5.16mg (1.72%), Protein: 1.64g (3.28%), Manganese: 0.17mg (8.63%), Copper: 0.1mg (5.06%), Iron: 0.76mg (4.24%), Magnesium: 16.59mg (4.15%), Vitamin B1: 0.06mg (4.15%), Selenium: 2.87µg (4.09%), Folate: 15.43µg (3.86%), Vitamin B3: 0.76mg (3.81%), Phosphorus: 32.76mg (3.28%), Fiber: 0.82g (3.26%), Vitamin B2: 0.04mg (2.37%), Vitamin A: 99.17IU (1.98%), Zinc: 0.27mg (1.81%), Potassium: 63.28mg (1.81%), Vitamin E: 0.22mg (1.5%), Calcium: 11.9mg (1.19%)