



Double-Chip Peanut Butter-Granola Cookies

 Dairy Free  Very Healthy

READY IN



20 min.

SERVINGS



1

CALORIES



11421 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons baking soda
- ☐ 1 cup firmly brown sugar packed
- ☐ 1 cup butter softened
- ☐ 1 cup crunchy peanut butter
- ☐ 2 large eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 3 cups cereal with almonds
- ☐ 10 ounce peanut butter morsels

- ☐ 0.3 teaspoon salt
- ☐ 12 ounce semisweet chocolate morsels
- ☐ 1 cup sugar
- ☐ 1 teaspoon vanilla extract

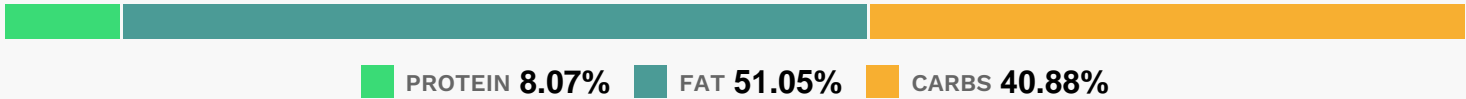
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Beat butter at medium speed with an electric mixer until creamy. Gradually add sugars, beating until smooth.
- ☐ Add peanut butter and vanilla, beating until blended.
- ☐ Add eggs, 1 at a time, beating after each addition.
- ☐ Combine flour, baking soda, and salt; gradually add to butter mixture, beating at low speed just until blended. Stir in granola and morsels; cover and chill 2 hours.
- ☐ Shape dough into 1 1/2-inch balls, and place the balls 2 inches apart on baking sheets.
- ☐ Bake at 375 for 8 to 10 minutes or until golden. Cool on baking sheets 5 minutes.
- ☐ Remove to wire racks to cool completely.
- ☐ Note: For larger cookies, drop by 1/4 cupfuls onto baking sheets.
- ☐ Bake at 375 for 18 to 20 minutes.

Nutrition Facts



Properties

Glycemic Index:159.09, Glycemic Load:319.09, Inflammation Score:-10, Nutrition Score:82.143043528432%

Nutrients (% of daily need)

Calories: 11421.18kcal (571.06%), Fat: 665.94g (1024.53%), Saturated Fat: 172.86g (1080.35%), Carbohydrates: 1199.91g (399.97%), Net Carbohydrates: 1110.98g (403.99%), Sugar: 665.81g (739.79%), Cholesterol: 392.41mg (130.8%), Sodium: 7747.86mg (336.86%), Alcohol: 1.38g (100%), Alcohol %: 0.08% (100%), Caffeine: 292.57mg (97.52%), Protein: 236.95g (473.9%), Manganese: 25.44mg (1271.76%), Vitamin B3: 98.2mg (491.02%), Magnesium: 1931.56mg (482.89%), Vitamin E: 66.45mg (443.02%), Phosphorus: 4341.36mg (434.14%), Copper: 8.63mg (431.58%), Selenium: 265.17µg (378.81%), Iron: 65.15mg (361.94%), Fiber: 88.93g (355.73%), Folate: 1228.95µg (307.24%), Vitamin B1: 4.42mg (294.96%), Zinc: 34.3mg (228.69%), Vitamin B2: 3.78mg (222.35%), Potassium: 7740.35mg (221.15%), Vitamin A: 8829.89IU (176.6%), Vitamin B6: 3.31mg (165.56%), Vitamin B5: 12.38mg (123.81%), Calcium: 1137.07mg (113.71%), Vitamin K: 43.98µg (41.88%), Vitamin B12: 1.99µg (33.09%), Vitamin D: 2µg (13.33%)