

Double Chocolate Peanut Butter and White Chip Cookies

 Popular

READY IN



45 min.

SERVINGS



24

CALORIES



188 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 1 cup nestle chocolate chips mini
- ☐ 1 cup nestle chocolate chips white
- ☐ 0.5 cup nestle cocoa powder
- ☐ 0.3 cup creamy peanut butter
- ☐ 1 large eggs
- ☐ 1 large egg yolk

- ☐ 0.5 cup granulated sugar
- ☐ 0.5 teaspoon kosher salt
- ☐ 0.5 cup brown sugar light packed
- ☐ 1 stick butter unsalted softened
- ☐ 0.5 teaspoon vanilla extract pure
- ☐ 1 cup flour whole wheat

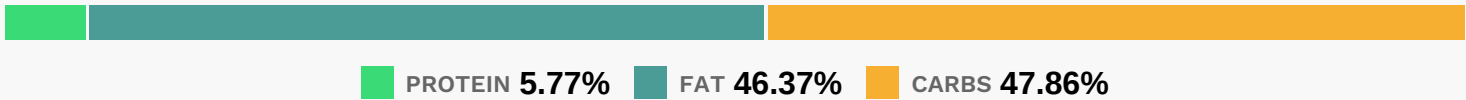
Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ stand mixer

Directions

- ☐ Preheat oven to 350 degrees F. and line a large baking sheet with a silpat liner or parchment paper.Cream butter and sugars into a stand mixer until well combined.
- ☐ Add egg and egg yolk of second egg along with vanilla beating until well combined.
- ☐ Add peanut butter, beating then slowly add flour, cocoa powder, salt and baking soda. Beat until just combined then add chips.With a medium cookie scoop, place dough onto prepared baking sheet, about an inch apart from each other.
- ☐ Bake for 10–12 minutes until baked through.
- ☐ Let cool on baking sheet for 10 minutes before transferring.

Nutrition Facts



Properties

Glycemic Index:6.42, Glycemic Load:6.07, Inflammation Score:-2, Nutrition Score:3.6717391263532%

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: 187.92kcal (9.4%), Fat: 10.12g (15.57%), Saturated Fat: 5.53g (34.56%), Carbohydrates: 23.51g (7.84%), Net Carbohydrates: 21.96g (7.99%), Sugar: 18.08g (20.09%), Cholesterol: 28.22mg (9.41%), Sodium: 100.25mg (4.36%), Alcohol: 0.03g (100%), Alcohol %: 0.09% (100%), Caffeine: 4.12mg (1.37%), Protein: 2.84g (5.67%), Manganese: 0.32mg (15.83%), Selenium: 4.96µg (7.08%), Fiber: 1.54g (6.18%), Phosphorus: 61.52mg (6.15%), Magnesium: 22.04mg (5.51%), Copper: 0.11mg (5.48%), Iron: 0.68mg (3.76%), Calcium: 36.03mg (3.6%), Vitamin B3: 0.71mg (3.55%), Vitamin E: 0.5mg (3.36%), Vitamin B2: 0.05mg (3.21%), Vitamin A: 158.63IU (3.17%), Zinc: 0.43mg (2.83%), Potassium: 93.08mg (2.66%), Vitamin B1: 0.04mg (2.48%), Vitamin B6: 0.05mg (2.33%), Folate: 7.81µg (1.95%), Vitamin B5: 0.17mg (1.73%), Vitamin B12: 0.08µg (1.37%), Vitamin K: 1.17µg (1.12%)