



Double-Peanut Cookies

 Dairy Free

READY IN



60 min.

SERVINGS



4

CALORIES



1409 kcal

DESSERT

Ingredients

- ☐ 1 cup creamy peanut butter
- ☐ 0.8 cup granulated sugar
- ☐ 0.8 cup brown sugar packed
- ☐ 0.5 cup butter softened
- ☐ 2 eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 1 teaspoon baking soda
- ☐ 1.5 cups roasted peanuts unsalted chopped

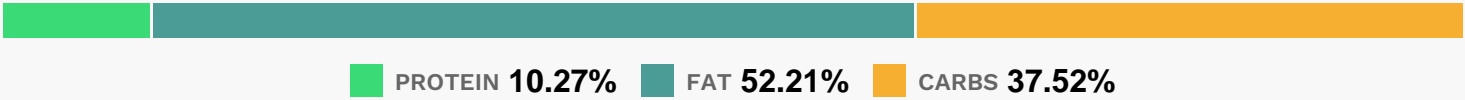
Equipment

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

Directions

- ☐ Heat oven to 375°F. Beat peanut butter, sugars, butter and eggs in large bowl with electric mixer on medium speed, or mix with spoon. Stir in flour and baking soda. Stir in peanuts (dough will be stiff).
- ☐ Drop dough by rounded tablespoonfuls about 2 inches apart onto ungreased cookie sheet.
- ☐ Bake 8 to 10 minutes or until light brown. Cool 1 to 2 minutes; remove from cookie sheet to wire rack.

Nutrition Facts



Properties

Glycemic Index:39.77, Glycemic Load:53.64, Inflammation Score:-9, Nutrition Score:33.347826012127%

Nutrients (% of daily need)

Calories: 1409.29kcal (70.46%), Fat: 85.32g (131.27%), Saturated Fat: 16.15g (100.94%), Carbohydrates: 137.94g (45.98%), Net Carbohydrates: 128.7g (46.8%), Sugar: 84.42g (93.8%), Cholesterol: 81.84mg (27.28%), Sodium: 1099.05mg (47.78%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 37.77g (75.53%), Manganese: 2.59mg (129.43%), Vitamin B3: 19.59mg (97.95%), Folate: 221.27µg (55.32%), Magnesium: 218.5mg (54.63%), Phosphorus: 532.9mg (53.29%), Vitamin E: 7.01mg (46.76%), Selenium: 30.12µg (43.02%), Vitamin B1: 0.64mg (42.81%), Fiber: 9.23g (36.94%), Copper: 0.74mg (36.91%), Vitamin B2: 0.52mg (30.56%), Iron: 5.24mg (29.09%), Potassium: 936.69mg (26.76%), Vitamin B6: 0.5mg (25.2%), Vitamin A: 1133.77IU (22.68%), Zinc: 3.36mg (22.41%), Vitamin B5: 2.07mg (20.67%), Calcium: 148.83mg (14.88%), Vitamin B12: 0.22µg (3.74%), Vitamin D: 0.44µg (2.93%)