



## Peanut Butter-Chocolate Cookies

 Dairy Free

READY IN



50 min.

SERVINGS



36

CALORIES



95 kcal

DESSERT

### Ingredients

- 0.5 cup granulated sugar
- 0.5 cup brown sugar packed
- 0.5 cup creamy peanut butter
- 0.3 cup butter softened
- 0.3 cup shortening
- 1 eggs
- 1.5 cups flour all-purpose
- 0.8 teaspoon baking soda

- 0.5 teaspoon double-acting baking powder
- 1 serving granulated sugar
- 36 peanuts

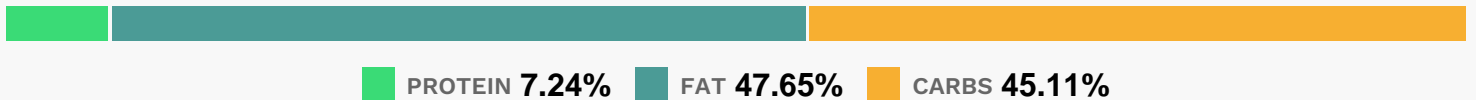
## Equipment

- baking sheet
- oven
- wire rack

## Directions

- Heat oven to 375°F. Stir together 1/2 cup granulated sugar, the brown sugar, peanut butter, butter, shortening and egg. Stir in flour, baking soda and baking powder.
- Shape dough into 1-inch balls; roll in granulated sugar.
- Place about 2 inches apart on ungreased cookie sheet.
- Bake 8 to 10 minutes or until edges are light brown. Immediately press 1 chocolate star firmly in each cookie; cool on wire rack.

## Nutrition Facts



## Properties

Glycemic Index:9.32, Glycemic Load:5.16, Inflammation Score:-1, Nutrition Score:1.9839130529891%

## Nutrients (% of daily need)

Calories: 95.34kcal (4.77%), Fat: 5.2g (8%), Saturated Fat: 1.1g (6.9%), Carbohydrates: 11.07g (3.69%), Net Carbohydrates: 10.66g (3.88%), Sugar: 6.46g (7.18%), Cholesterol: 4.55mg (1.52%), Sodium: 61.93mg (2.69%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.78g (3.56%), Manganese: 0.12mg (5.84%), Vitamin B3: 0.95mg (4.74%), Folate: 15.63µg (3.91%), Vitamin B1: 0.05mg (3.57%), Selenium: 2.42µg (3.45%), Vitamin E: 0.48mg (3.19%), Phosphorus: 25.77mg (2.58%), Vitamin B2: 0.04mg (2.39%), Magnesium: 9.57mg (2.39%), Iron: 0.39mg (2.19%), Copper: 0.03mg (1.7%), Fiber: 0.41g (1.63%), Vitamin A: 62.99IU (1.26%), Vitamin B6: 0.03mg (1.26%), Potassium: 39.71mg (1.13%), Vitamin B5: 0.11mg (1.12%), Zinc: 0.17mg (1.1%), Calcium: 10.6mg (1.06%)