



## Flourless Peanut Butter-Chocolate Chip Cookies

 Gluten Free

READY IN



10 min.

SERVINGS



100

CALORIES



34 kcal

DESSERT

### Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1 cup firmly brown sugar packed
- ☐ 1 large eggs
- ☐ 1 cup milk chocolate morsels
- ☐ 1 cup chunky peanut butter
- ☐ 0.5 teaspoon vanilla extract

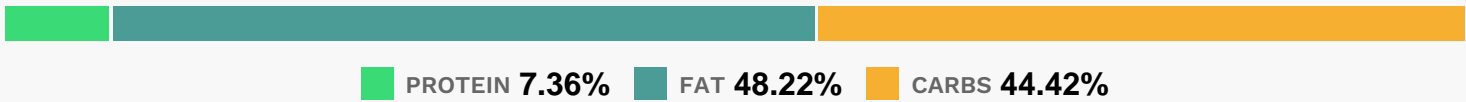
### Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ wooden spoon

## Directions

- ☐ Stir together first 5 ingredients in a medium bowl, using a wooden spoon. Stir in chocolate morsels.
- ☐ Drop cookie dough by rounded tablespoonfuls onto a parchment paper-lined baking sheet.
- ☐ Bake at 350 for 12 minutes or until puffed and golden. (Cookies will be soft in the center.) Cool cookies on baking sheet 5 minutes.
- ☐ Remove to a wire rack.
- ☐ Flourless Peanuttty-Peanut Butter Cookies: Substitute 1 cup coarsely chopped lightly salted peanuts for milk chocolate morsels. Proceed with recipe as directed.

## Nutrition Facts



## Properties

Glycemic Index:0.14, Glycemic Load:0.06, Inflammation Score:-1, Nutrition Score:0.58695652619328%

## Nutrients (% of daily need)

Calories: 33.54kcal (1.68%), Fat: 1.88g (2.89%), Saturated Fat: 0.6g (3.74%), Carbohydrates: 3.9g (1.3%), Net Carbohydrates: 3.77g (1.37%), Sugar: 3.44g (3.82%), Cholesterol: 1.86mg (0.62%), Sodium: 23.34mg (1.01%), Alcohol: 0.01g (100%), Alcohol %: 0.12% (100%), Protein: 0.65g (1.29%), Manganese: 0.04mg (1.97%), Vitamin B3: 0.35mg (1.73%), Vitamin E: 0.24mg (1.6%), Magnesium: 4.62mg (1.16%)