

Flourless Peanut Butter-Chocolate Cookies

Gluten Free Dairy Free Low Fod Map

READY IN

SERVINGS

10 min.

DESSERT

Ingredients

0.5 teaspoon baking soda

1 cup creamy peanut butter

1 large eggs

0.3 teaspoon salt

1 cup semisweet chocolate morsels

0.8 cup sugar

Equipment

bowl

	baking sheet
	baking paper
	oven
	wire rack
Di	rections
	Preheat oven to 35
	Stir together first 5 ingredients in medium bowl until well blended. Stir in chocolate morsels.
	Drop dough by rounded tablespoonfuls 2 inches apart onto parchment paper-lined baking sheets.
	Bake at 350 for 12 to 14 minutes or until puffed and lightly browned. Cool on baking sheets on a wire rack 5 minutes.
	Remove to wire rack, and let cool 15 minutes.
	Nutrition Facts
	PROTEIN 8.97% FAT 55.15% CARBS 35.88%

Properties

Glycemic Index:0.84, Glycemic Load:1.11, Inflammation Score:-1, Nutrition Score:0.81826087119787%

Nutrients (% of daily need)

Calories: 32.31kcal (1.62%), Fat: 2.06g (3.17%), Saturated Fat: 0.67g (4.2%), Carbohydrates: 3.02g (1.01%), Net Carbohydrates: 2.75g (1%), Sugar: 2.43g (2.7%), Cholesterol: 1.97mg (0.66%), Sodium: 23.26mg (1.01%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.75g (1.51%), Manganese: 0.06mg (3.09%), Magnesium: 7.59mg (1.9%), Vitamin B3: 0.36mg (1.79%), Copper: 0.03mg (1.69%), Vitamin E: 0.25mg (1.67%), Phosphorus: 14.42mg (1.44%), Fiber: 0.27g (1.07%)