



Get Well Soon! Cookies

READY IN



190 min.

SERVINGS



18

CALORIES



207 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 0.5 cup brown sugar
- ☐ 0.5 cup creamy peanut butter
- ☐ 2.5 oz chocolate or dark finely chopped
- ☐ 1 large eggs
- ☐ 0.5 cup granulated sugar
- ☐ 1 tablespoon half and half cream whole
- ☐ 1 cup reese's minis frozen coarsely chopped

- ☐ 1 tablespoon blackstrap molasses
- ☐ 1 Pieces reese's (as many as you want)
- ☐ 0.5 teaspoon salt
- ☐ 4 oz butter unsalted softened
- ☐ 1.5 teaspoons vanilla extract
- ☐ 1.8 cups flour whole wheat whole white all-purpose

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Do not preheat oven yet, as dough needs to chill. With an electric mixer on medium-high speed, beat the butter, peanut butter and both sugars until creamy. Beat in vanilla, egg, molasses and cream (or whole milk). Beat in salt, baking soda and baking powder, scraping sides of bowl to make sure ingredients are evenly distributed.
- ☐ Add flour and stir until mixed. Stir in frozen peanut butter cups and chopped chocolate. Chill the dough for 2 hours. Using about a quarter cup (2 oz) measure, shape into mounds. Chill the mounds until ready to bake or go ahead and bake them. Before baking, decorate tops with Reese's Pieces. Preheat the oven to 350 degrees F. and line two baking sheets with nonstick foil or parchment paper. Arrange the mounds about 2 1/2 inches apart on baking sheets.
- ☐ Bake one sheet at a time on center rack for 12 to 15 minutes or until cookies appear set and edges are nicely browned.
- ☐ Let cool on baking sheet for five minutes, then transfer to a wire rack to cool completely.

Nutrition Facts



 **PROTEIN 7.52%**  **FAT 45.76%**  **CARBS 46.72%**

Properties

Glycemic Index:12.23, Glycemic Load:4.43, Inflammation Score:-2, Nutrition Score:2.9526086880461%

Nutrients (% of daily need)

Calories: 207.1kcal (10.36%), Fat: 10.89g (16.75%), Saturated Fat: 5.35g (33.47%), Carbohydrates: 25.01g (8.34%), Net Carbohydrates: 23.31g (8.48%), Sugar: 14.96g (16.62%), Cholesterol: 24.27mg (8.09%), Sodium: 131.57mg (5.72%), Alcohol: 0.11g (100%), Alcohol %: 0.31% (100%), Protein: 4.03g (8.06%), Fiber: 1.7g (6.79%), Manganese: 0.13mg (6.68%), Vitamin E: 0.89mg (5.96%), Vitamin B3: 1.06mg (5.32%), Magnesium: 17.99mg (4.5%), Phosphorus: 40.5mg (4.05%), Calcium: 38.71mg (3.87%), Vitamin A: 176.34IU (3.53%), Iron: 0.62mg (3.42%), Potassium: 113.03mg (3.23%), Vitamin B6: 0.05mg (2.67%), Copper: 0.05mg (2.59%), Zinc: 0.38mg (2.56%), Selenium: 1.76µg (2.51%), Vitamin B2: 0.04mg (2.33%), Folate: 9.07µg (2.27%), Vitamin B5: 0.18mg (1.81%), Vitamin B1: 0.02mg (1.17%)