



Giant Chocolate Peanut Butter Chip Cookies

READY IN



45 min.

SERVINGS



12

CALORIES



407 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 10.1 ounces king arthur bread flour
- ☐ 8 ounces butter european style cold chopped (2 sticks)
- ☐ 1 cup extra chocolate chips dark
- ☐ 2 ounces hershey's dutch processed cocoa powder dark
- ☐ 2 large eggs
- ☐ 1.3 cups granulated sugar (10 ounces)
- ☐ 1 cup reese's peanut butter chips
- ☐ 0.3 teaspoon salt

☐ 1 teaspoon vanilla extract

Equipment


- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ blender
- ☐ stand mixer
- ☐ baking spatula

Directions

- ☐ If you're going to bake right away, preheat the oven to 350 F convection or 375F regular. In the bowl of a stand mixer fitted with a paddle, beat the cold butter until it is creamy.
- ☐ Add the sugar and continue to beat until it is mixed in. Gradually add the eggs and vanilla and continue beating with the paddle on medium until mixed, scraping sides of bowl once or twice. The coolness from the eggs should make the butter seize up again so the creamy mixture will appear lumpy. Meanwhile, in a separate bowl, mix the flour, salt, and baking powder.
- ☐ Mix in the cocoa. With the mixer on medium-low (or by hand with a heavy duty rubber scraper), gradually add the flour mixture stirring just until mixed. Stir in the chocolate chips peanut butter chips. Empty the batter onto a large flat surface and make sure all the ingredients are evenly incorporated. Instead of lumping it all together, keep it kind of loose. Divide into 12 raggedy pieces. The dough should be cold before you even put it in the refrigerator, but chilling the dough will help make the cookies taller. I've also had good results freezing the dough and baking it from frozen. Preheat oven to 375 degrees F. If you are using convection, preheat to 350 F convection. Arrange cookies (I recommend baking 1 or 2 first to nail down your time) on a chilled, heavy duty cookie sheet.
- ☐ Bake on center rack for 18 minutes at 375 or 15 minutes at 350F convection.
- ☐ Let cool for about 5 minutes on the cookie sheet, then remove and finish cooling on a rack. When cool, you can eat OR you can freeze the cookie and thaw them for a better texture.

Nutrition Facts



 PROTEIN **5.92%**  FAT **47.03%**  CARBS **47.05%**

Properties

Glycemic Index:23.26, Glycemic Load:25.78, Inflammation Score:-4, Nutrition Score:6.7286956608295%

Flavonoids

Catechin: 3.06mg, Catechin: 3.06mg, Catechin: 3.06mg, Catechin: 3.06mg Epicatechin: 9.28mg, Epicatechin: 9.28mg, Epicatechin: 9.28mg, Epicatechin: 9.28mg Quercetin: 0.47mg, Quercetin: 0.47mg, Quercetin: 0.47mg, Quercetin: 0.47mg

Nutrients (% of daily need)

Calories: 406.55kcal (20.33%), Fat: 21.94g (33.75%), Saturated Fat: 14.76g (92.28%), Carbohydrates: 49.37g (16.46%), Net Carbohydrates: 46.48g (16.9%), Sugar: 26.15g (29.05%), Cholesterol: 71.78mg (23.93%), Sodium: 208.4mg (9.06%), Alcohol: 0.11g (100%), Alcohol %: 0.14% (100%), Caffeine: 10.87mg (3.62%), Protein: 6.22g (12.44%), Manganese: 0.4mg (19.77%), Selenium: 13.8µg (19.72%), Copper: 0.26mg (12.88%), Fiber: 2.89g (11.56%), Vitamin A: 519.28IU (10.39%), Phosphorus: 99.61mg (9.96%), Magnesium: 36.38mg (9.1%), Zinc: 1.18mg (7.87%), Calcium: 69.45mg (6.95%), Iron: 1.24mg (6.86%), Vitamin B2: 0.1mg (5.95%), Potassium: 207.6mg (5.93%), Vitamin E: 0.86mg (5.74%), Folate: 17.02µg (4.25%), Vitamin B5: 0.38mg (3.78%), Vitamin B1: 0.04mg (2.81%), Vitamin B3: 0.51mg (2.57%), Vitamin K: 2.69µg (2.56%), Vitamin B12: 0.15µg (2.47%), Vitamin B6: 0.05mg (2.44%), Vitamin D: 0.17µg (1.11%)