



Giant Peanut Butter Brickle Cookies

READY IN



24 min.

SERVINGS



12

CALORIES



304 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 6 ounces bread flour — well
- ☐ 0.5 cup firmly brown sugar dark packed
- ☐ 6 oz crunchy peanut butter —
- ☐ 1 large eggs
- ☐ 1 cup peanut butter chips
- ☐ 0.4 teaspoon salt
- ☐ 3.5 oz sugar —

- ☐ 0.3 cup bits 'o brickle toffee bits
- ☐ 0.5 cup butter unsalted (1 stick/4 oz)
- ☐ 1 teaspoon vanilla extract

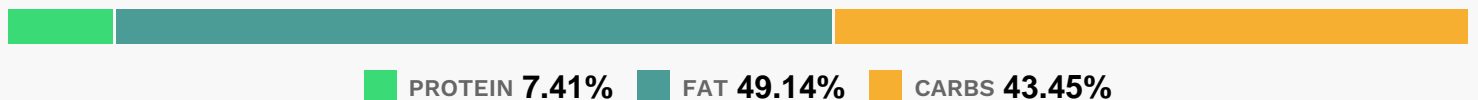
Equipment

- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ mixing bowl
- ☐ aluminum foil
- ☐ microwave

Directions

- ☐ Melt the butter in the microwave or in a saucepan and let it cool down a bit.
- ☐ Mix together the flour, baking powder, baking soda and salt and set aside.
- ☐ Combine the melted butter, and both sugars in a large mixing bowl. Stir well, then stir in the peanut butter, egg and vanilla.
- ☐ Add the flour mixture and stir until blended, then stir in the peanut butter chips. At this point, dough should be stiff enough to mold, but if it's not, chill it for about 10 minutes. Scoop up large balls of dough (a little less than 1/4 cup each) and put on two plates or a large cookie sheet. Shape into neat balls, then use a fork to make a criss-cross pattern so that you have thick discs with criss-crosses. Chill for an hour or until cold and stiff. Preheat oven to 375 degrees F. and line two baking sheets foil. Arrange six criss-cross discs on each baking sheet and bake one sheet at a time on center rack for about 14 minutes or just until edges start to brown.
- ☐ Let cool on baking sheets for about 5 minutes, then transfer to a rack to cool completely. In my opinion, these are best when they are completely cool and crisp.

Nutrition Facts



Properties

Glycemic Index:23.34, Glycemic Load:14.08, Inflammation Score:-3, Nutrition Score:5.054782629418%

Nutrients (% of daily need)

Calories: 303.71kcal (15.19%), Fat: 17.02g (26.19%), Saturated Fat: 7.12g (44.47%), Carbohydrates: 33.86g (11.29%), Net Carbohydrates: 32.38g (11.78%), Sugar: 21.57g (23.97%), Cholesterol: 40.96mg (13.65%), Sodium: 189.77mg (8.25%), Alcohol: 0.11g (100%), Alcohol %: 0.18% (100%), Protein: 5.78g (11.56%), Manganese: 0.38mg (18.81%), Selenium: 8.36µg (11.95%), Vitamin B3: 2.1mg (10.52%), Vitamin E: 1.26mg (8.39%), Phosphorus: 73.28mg (7.33%), Magnesium: 28mg (7%), Vitamin A: 315.93IU (6.32%), Fiber: 1.47g (5.9%), Copper: 0.12mg (5.88%), Folate: 20.15µg (5.04%), Potassium: 143.19mg (4.09%), Zinc: 0.59mg (3.92%), Vitamin B6: 0.08mg (3.81%), Vitamin B5: 0.31mg (3.14%), Iron: 0.55mg (3.07%), Vitamin B2: 0.05mg (3.04%), Calcium: 27.45mg (2.75%), Vitamin B1: 0.03mg (1.93%), Vitamin D: 0.23µg (1.5%)