



Gina's Chocolate Chip Cookie Surprise

 Vegetarian

READY IN



30 min.

SERVINGS



6

CALORIES



1418 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 1.7 cups confectioners' sugar
- ☐ 1.5 cups creamy peanut butter
- ☐ 1 cup brown sugar dark
- ☐ 2 eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 1.5 cups semisweet chocolate morsel chips mini

- ☐ 0.5 teaspoon salt
- ☐ 2 sticks butter unsalted softened room temperature
- ☐ 2 teaspoons vanilla extract

Equipment

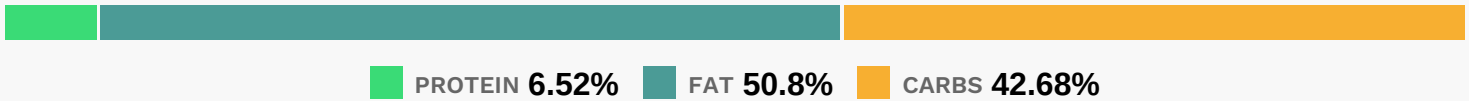
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ stand mixer
- ☐ spatula

Directions

- ☐ Preheat the oven to 350 degrees F.
- ☐ Add butter and both sugars to a stand mixer fitted with a paddle attachment. Cream until light and fluffy.
- ☐ While the butter is creaming, whisk together the flour, baking soda, and the salt in a medium-sized bowl.
- ☐ Add the eggs, and the vanilla to the butter and sugar mixture. Once the eggs and vanilla are added and smooth, add the dry ingredients in 1/2 cup increments until just incorporated. Scrape down the sides of the mixing bowl with a rubber spatula, making sure everything is mixed together evenly. Stir in the chocolate chips.
- ☐ Drop heaping tablespoons of cookie batter onto 2 sheet trays lined with parchment, leaving about 2-inches of space between each cookie.
- ☐ Bake in the preheated oven for 13 to 15 minutes.
- ☐ Remove and let cool completely on the cookie sheets.
- ☐ In a large mixing bowl, beat the peanut butter until smooth.
- ☐ Add butter and continue beating until thoroughly mixed and smooth.
- ☐ Add the confectioners' sugar in 1/2 cup increments and mix until combined.

Spread a heaping tablespoon of frosting onto the flat side of a cookie. Top with another cookie. Repeat with remaining cookies and filling. Arrange on serving dish and serve.

Nutrition Facts



Properties

Glycemic Index:26.52, Glycemic Load:36.22, Inflammation Score:-8, Nutrition Score:28.336086915887%

Nutrients (% of daily need)

Calories: 1418.09kcal (70.9%), Fat: 82.13g (126.35%), Saturated Fat: 36.03g (225.16%), Carbohydrates: 155.25g (51.75%), Net Carbohydrates: 147.53g (53.65%), Sugar: 107.99g (119.99%), Cholesterol: 138.17mg (46.06%), Sodium: 603.09mg (26.22%), Alcohol: 0.46g (100%), Alcohol %: 0.2% (100%), Caffeine: 37.63mg (12.54%), Protein: 23.71g (47.41%), Manganese: 1.84mg (92.2%), Vitamin B3: 11.48mg (57.39%), Magnesium: 201.15mg (50.29%), Vitamin E: 7.19mg (47.91%), Copper: 0.92mg (45.77%), Phosphorus: 417.03mg (41.7%), Selenium: 26.07µg (37.24%), Iron: 6.37mg (35.39%), Folate: 140.11µg (35.03%), Fiber: 7.72g (30.88%), Vitamin B1: 0.44mg (29.2%), Vitamin B2: 0.44mg (25.95%), Zinc: 3.33mg (22.2%), Potassium: 737.49mg (21.07%), Vitamin A: 1042.36IU (20.85%), Vitamin B6: 0.36mg (18.05%), Vitamin B5: 1.31mg (13.13%), Calcium: 113.43mg (11.34%), Vitamin K: 6.15µg (5.86%), Vitamin D: 0.86µg (5.72%), Vitamin B12: 0.27µg (4.56%)