



Grandad Danner's Favorite Peanut Butter Cookies

READY IN



20 min.

SERVINGS



30

CALORIES



121 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup t brown sugar dark packed
- ☐ 0.5 cup brown sugar light packed
- ☐ 1 large eggs organic at room temperature
- ☐ 0.3 cup granulated sugar
- ☐ 1 cup peanut butter chips
- ☐ 0.5 teaspoon salt fine

- ☐ 0.8 cup creamy peanut butter at room temperature
- ☐ 1.3 cups flour all-purpose
- ☐ 8 tablespoons butter unsalted at room temperature (1 stick)
- ☐ 1 teaspoon vanilla extract

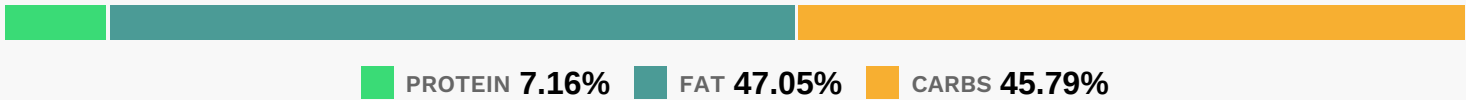
Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ baking pan

Directions

- ☐ Preheat oven to 350°F.
- ☐ Whisk together the dry ingredients in a medium bowl. In a large bowl, cream together the butter, peanut butter, and brown sugars. Stir in the egg and vanilla.
- ☐ Add the flour in thirds and stir until smooth. Fold in the peanut butter chips.
- ☐ Roll the mixture into golf ball-sized balls (about 1 1/2 tablespoons). At this point you can roll them in granulated sugar or you can press each cookie down with the tines of a fork. Either way, bake for 10 minutes, in a nonstick baking pan, rotating the pan halfway through baking time. Cool the cookies on a rack before serving.
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Nutrition Facts



Properties

Glycemic Index:8.37, Glycemic Load:4.21, Inflammation Score:-1, Nutrition Score:2.4039130573687%

Nutrients (% of daily need)

Calories: 121.32kcal (6.07%), Fat: 6.54g (10.06%), Saturated Fat: 2.63g (16.43%), Carbohydrates: 14.32g (4.77%), Net Carbohydrates: 13.87g (5.04%), Sugar: 9.49g (10.55%), Cholesterol: 14.23mg (4.74%), Sodium: 96.7mg (4.2%), Alcohol: 0.05g (100%), Alcohol %: 0.18% (100%), Protein: 2.24g (4.48%), Manganese: 0.14mg (6.79%), Vitamin B3: 1.18mg (5.88%), Vitamin E: 0.69mg (4.63%), Folate: 16.05µg (4.01%), Selenium: 2.68µg (3.82%), Vitamin B1: 0.05mg (3.38%), Phosphorus: 33.45mg (3.34%), Magnesium: 13.02mg (3.25%), Vitamin B2: 0.05mg (2.79%), Iron: 0.44mg (2.47%), Vitamin A: 102.3IU (2.05%), Copper: 0.04mg (2%), Vitamin B6: 0.04mg (1.85%), Fiber: 0.45g (1.8%), Calcium: 15.83mg (1.58%), Potassium: 55.15mg (1.58%), Zinc: 0.23mg (1.52%), Vitamin B5: 0.13mg (1.31%)