

## Grandad Danner's Favorite Peanut Butter Cookies







DESSERT

## Ingredients

| 0.5 teaspoon double-acting baking powder |
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| 0.5 teaspoon baking soda                 |
| 0.5 cup firmly brown sugar dark packed   |
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| 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 smooth peanut butter at room temperature  |  |
|---|---|--|
|   | 1.3 cups unbleached 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 largebowl, 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 11/2 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   |   |  |
| PROTEIN 7.16% FAT 47.05% CARBS 45.79%   |   |  |
| 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%)