



Marbled Chocolate Peanut Cookies

READY IN



35 min.

SERVINGS



57

CALORIES



155 kcal

DESSERT

Ingredients

- 0.5 cup cocoa powder
- 0.5 teaspoon baking soda
- 1 cup brown sugar packed
- 1 cup butter softened
- 3 eggs
- 2.5 cups flour all-purpose
- 1 cup peanut butter
- 1 cup peanuts chopped
- 0.5 teaspoon salt

- 12 ounces semi chocolate chips
- 0.8 cup sugar
- 2 teaspoons vanilla extract

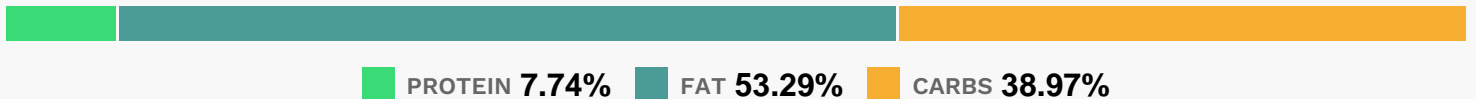
Equipment

- bowl
- baking sheet
- oven

Directions

- In a large bowl, cream the butter, peanut butter and sugars until light and fluffy.
- Add eggs one at a time, beating well after each addition. Beat in vanilla.
- Combine the flour, baking soda and salt; gradually add to the creamed mixture and mix well. Stir in peanuts; set aside.
- For chocolate dough, in another bowl, cream butter and sugars until light and fluffy.
- Add eggs, one at a time, beating well after each addition. Beat in vanilla.
- Combine the flour, cocoa, baking soda and salt; gradually add to the creamed mixture and mix well. Stir in chocolate chips. Gently fold in peanut butter dough until slightly marbled.
- Drop by heaping tablespoonfuls 3 in. apart onto greased baking sheets.
- Bake at 350° for 14-16 minutes or until lightly browned and firm.
- Remove to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:3.92, Glycemic Load:5, Inflammation Score:-2, Nutrition Score:3.9456521402235%

Flavonoids

Catechin: 0.49mg, Catechin: 0.49mg, Catechin: 0.49mg, Catechin: 0.49mg Epicatechin: 1.48mg, Epicatechin: 1.48mg, Epicatechin: 1.48mg, Epicatechin: 1.48mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg,

Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 154.92kcal (7.75%), Fat: 9.49g (14.59%), Saturated Fat: 4.16g (25.98%), Carbohydrates: 15.61g (5.2%), Net Carbohydrates: 14.24g (5.18%), Sugar: 9.09g (10.1%), Cholesterol: 17.54mg (5.85%), Sodium: 80.86mg (3.52%), Alcohol: 0.05g (100%), Alcohol %: 0.19% (100%), Caffeine: 6.87mg (2.29%), Protein: 3.1g (6.2%), Manganese: 0.28mg (14.15%), Copper: 0.16mg (7.84%), Magnesium: 28.66mg (7.17%), Vitamin B3: 1.41mg (7.04%), Phosphorus: 57.96mg (5.8%), Iron: 0.99mg (5.47%), Fiber: 1.37g (5.46%), Folate: 21.56µg (5.39%), Selenium: 3.65µg (5.22%), Vitamin B1: 0.07mg (4.68%), Vitamin E: 0.57mg (3.79%), Vitamin B2: 0.06mg (3.32%), Zinc: 0.45mg (3.02%), Potassium: 105.31mg (3.01%), Vitamin A: 115.01IU (2.3%), Vitamin B6: 0.04mg (2%), Vitamin B5: 0.18mg (1.82%), Calcium: 15.93mg (1.59%)