



## Peanut Butter and Chocolate Cookies with Ganache Filling

READY IN



150 min.

SERVINGS



32

CALORIES



84 kcal

DESSERT

### Ingredients

- 0.5 teaspoon baking soda
- 0.3 cup cocoa powder unsweetened
- 1 tablespoon creamy peanut butter natural-style (no sugar added)
- 0.3 cup t brown sugar dark packed
- 1 large eggs at room temperature
- 1 cup flour all-purpose
- 0.3 cup granulated sugar
- 0.3 cup cup heavy whipping cream

- 2 tablespoons roasted peanuts salted finely chopped
- 0.5 teaspoon salt fine
- 3 ounces bittersweet chocolate finely chopped
- 8 tablespoons butter unsalted at room temperature (1 stick)
- 1 teaspoon vanilla extract

## Equipment

- bowl
- baking sheet
- sauce pan
- baking paper
- oven
- whisk
- blender
- wooden spoon
- stand mixer
- spatula

## Directions

- Heat the oven to 350°F and arrange the racks to divide the oven into thirds. Line 2 baking sheets with parchment paper and set aside.
- Combine the flour, cocoa, baking soda, and salt in a medium bowl and whisk to aerate and break up any lumps; set aside.
- Combine the butter and sugars in the bowl of a stand mixer fitted with a paddle attachment.
- Mix on medium speed until lightened in color and fluffy, about 3 to 4 minutes. Stop the mixer and scrape down the beater and sides of the bowl with a rubber spatula.
- Add the peanut butter, egg, and vanilla and mix on medium speed until smooth, about 1 minute. Reduce the speed to low, add the reserved flour mixture, and mix just until the dough comes together. Scoop 16 level tablespoons onto each prepared baking sheet.

- Roll each portion between your hands to form a smooth ball and place them back on the baking sheet about 1 inch apart.
- Bake both sheets for 8 minutes. Rotate the sheets from top to bottom and front to back and bake until the cookies are set around the edges but still soft in the center, about 6 to 7 minutes more.
- Remove the sheets to wire racks and immediately use the back of a round teaspoon or the end of a large-handled wooden spoon to make an indentation in the center of each cookie.
- Place the chocolate and peanut butter in a medium heatproof bowl; set aside.
- Place the cream in a small saucepan over medium heat and bring to a simmer.
- Pour over the chocolate and peanut butter and let stand until the chocolate softens, about 5 minutes. Stir until evenly combined and smooth. Fill the indentation of each cookie with about 1 teaspoon of the ganache filling, sprinkle with the peanuts, and let sit until set, about 1 hour.

## Nutrition Facts

**PROTEIN 5.85%** **FAT 55.81%** **CARBS 38.34%**

### Properties

Glycemic Index:4.97, Glycemic Load:3.26, Inflammation Score:-1, Nutrition Score:1.8513043539842%

### Flavonoids

Catechin: 0.44mg, Catechin: 0.44mg, Catechin: 0.44mg, Catechin: 0.44mg Epicatechin: 1.32mg, Epicatechin: 1.32mg, Epicatechin: 1.32mg, Epicatechin: 1.32mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

### Nutrients (% of daily need)

Calories: 84.3kcal (4.22%), Fat: 5.37g (8.27%), Saturated Fat: 3.02g (18.86%), Carbohydrates: 8.31g (2.77%), Net Carbohydrates: 7.66g (2.79%), Sugar: 4.36g (4.84%), Cholesterol: 15.6mg (5.2%), Sodium: 62.39mg (2.71%), Alcohol: 0.04g (100%), Alcohol %: 0.29% (100%), Caffeine: 3.83mg (1.28%), Protein: 1.27g (2.53%), Manganese: 0.11mg (5.59%), Copper: 0.07mg (3.67%), Selenium: 2.31µg (3.3%), Magnesium: 11.34mg (2.84%), Iron: 0.51mg (2.83%), Fiber: 0.65g (2.59%), Phosphorus: 25.26mg (2.53%), Vitamin A: 124.56IU (2.49%), Vitamin B1: 0.04mg (2.39%), Folate: 9.51µg (2.38%), Vitamin B3: 0.43mg (2.17%), Vitamin B2: 0.04mg (2.11%), Zinc: 0.2mg (1.32%), Potassium: 44.4mg (1.27%), Vitamin E: 0.18mg (1.19%)