



Peanut Butter Chip Cookies I

 Dairy Free

READY IN



45 min.

SERVINGS



60

CALORIES



67 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup brown sugar packed
- ☐ 1 cup butter shortening flavored
- ☐ 2 eggs
- ☐ 2 cups flour all-purpose
- ☐ 1.7 cups peanut butter chips
- ☐ 1 teaspoon vanilla extract
- ☐ 1 cup sugar white

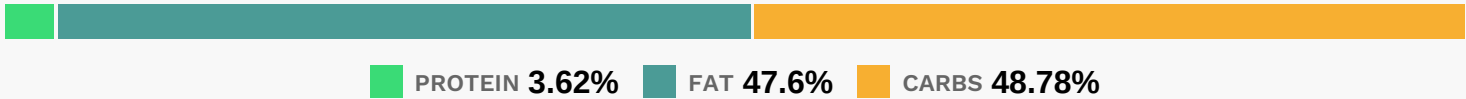
Equipment

- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ whisk

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Mix together dry ingredients with a whisk. Cream sugars, shortening, and vanilla.
- ☐ Add eggs, one at a time. Beat well. Stir in chips. Gradually add dry mixture, mixing well.
- ☐ Drop by spoonful onto ungreased cookie sheet.
- ☐ Bake for 8 to 10 minutes.
- ☐ Remove from pan to cool. Enjoy!

Nutrition Facts



Properties

Glycemic Index:2.42, Glycemic Load:4.63, Inflammation Score:-1, Nutrition Score:0.88608694918778%

Nutrients (% of daily need)

Calories: 67.46kcal (3.37%), Fat: 3.61g (5.55%), Saturated Fat: 0.91g (5.67%), Carbohydrates: 8.32g (2.77%), Net Carbohydrates: 8.2g (2.98%), Sugar: 5.13g (5.7%), Cholesterol: 5.46mg (1.82%), Sodium: 21.1mg (0.92%), Alcohol: 0.02g (100%), Alcohol %: 0.15% (100%), Protein: 0.62g (1.23%), Selenium: 1.9µg (2.72%), Vitamin B1: 0.03mg (2.27%), Folate: 8.33µg (2.08%), Vitamin K: 1.83µg (1.75%), Vitamin B2: 0.03mg (1.65%), Vitamin E: 0.23mg (1.52%), Manganese: 0.03mg (1.51%), Iron: 0.24mg (1.31%), Vitamin B3: 0.25mg (1.25%)