



Peanut Butter Chip Cookies II

READY IN



60 min.

SERVINGS



42

CALORIES



199 kcal

DESSERT

Ingredients

- 2 teaspoons baking soda
- 1.5 cups brown sugar dark
- 2 eggs
- 2.5 cups flour all-purpose
- 0.7 cup peanut butter
- 0.5 teaspoon salt
- 2 cups semi chocolate chips
- 0.5 cup butter unsalted softened
- 1.5 teaspoons vanilla extract

2 cups walnuts chopped

0.5 cup sugar white

Equipment

bowl

baking sheet

oven

wire rack

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.

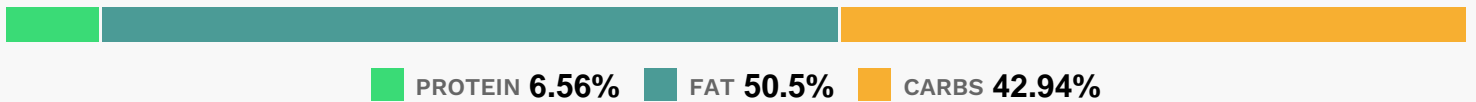
In a large bowl, cream together the butter, brown sugar, white sugar, salt and peanut butter. Beat in the eggs and vanilla.

Combine the flour and baking soda; stir into the batter to form a dough.

Mix in the chocolate chips and walnuts. Scoop mounds of dough as large as two tablespoons onto the prepared cookie sheets. Cookies should be at least 2 inches apart. If batter is crumbly, roll portions of dough into rough spheres between the palms of your hands. Flatten cookies down by 1/3 using the bottom of a glass.

Bake for 10 to 12 minutes in the preheated oven, until well risen and brown. Do not overbake they will firm up a little as they cool. Allow cookies to cool on baking sheet for 5 minutes before removing to a wire rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:4.26, Glycemic Load:5.95, Inflammation Score:-2, Nutrition Score:4.78565224746%

Flavonoids

Cyanidin: 0.15mg, Cyanidin: 0.15mg, Cyanidin: 0.15mg, Cyanidin: 0.15mg

Nutrients (% of daily need)

Calories: 199.41kcal (9.97%), Fat: 11.48g (17.66%), Saturated Fat: 4.11g (25.68%), Carbohydrates: 21.96g (7.32%), Net Carbohydrates: 20.51g (7.46%), Sugar: 13.77g (15.3%), Cholesterol: 14.12mg (4.71%), Sodium: 103.99mg (4.52%), Alcohol: 0.05g (100%), Alcohol %: 0.15% (100%), Caffeine: 7.37mg (2.46%), Protein: 3.36g (6.72%), Manganese: 0.42mg (21.04%), Copper: 0.23mg (11.47%), Magnesium: 33.48mg (8.37%), Phosphorus: 68.6mg (6.86%), Iron: 1.21mg (6.75%), Selenium: 4.46µg (6.38%), Folate: 23.74µg (5.94%), Fiber: 1.46g (5.83%), Vitamin B1: 0.09mg (5.79%), Vitamin B3: 1.13mg (5.65%), Vitamin B2: 0.07mg (4.01%), Zinc: 0.59mg (3.92%), Vitamin E: 0.55mg (3.68%), Potassium: 118.48mg (3.39%), Vitamin B6: 0.06mg (3.06%), Calcium: 22.3mg (2.23%), Vitamin B5: 0.18mg (1.79%), Vitamin A: 84.25IU (1.68%)