



Peanut Butter Chocolate Chip Cookies

READY IN



70 min.

SERVINGS



48

CALORIES



129 kcal

DESSERT

Ingredients

- 1 box cake mix yellow
- 1.3 cups crunchy peanut butter
- 0.3 cup brown sugar packed
- 0.3 cup butter softened
- 2 eggs
- 11.5 oz milk chocolate chips (2 cups)

Equipment

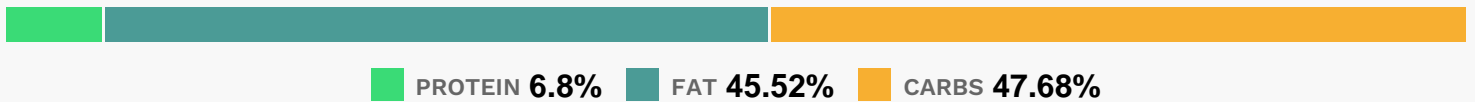
- bowl

- baking sheet
- oven
- hand mixer

Directions

- Heat oven to 350°F (325°F for dark or nonstick cookie sheets). In large bowl, beat cake mix, peanut butter, brown sugar, butter and eggs with electric mixer on medium speed until well blended. Stir in chocolate chips.
- On ungreased cookie sheets, drop dough by rounded tablespoonfuls 2 inches apart. Flatten dough slightly with fingers.
- Bake 9 to 11 minutes or until edges are set (centers will be soft). Cool 1 minute; remove from cookie sheets to cooling racks. Store covered.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:2.4356521802104%

Nutrients (% of daily need)

Calories: 128.65kcal (6.43%), Fat: 6.72g (10.34%), Saturated Fat: 2.15g (13.46%), Carbohydrates: 15.84g (5.28%), Net Carbohydrates: 15.17g (5.52%), Sugar: 10.23g (11.36%), Cholesterol: 6.82mg (2.27%), Sodium: 125.14mg (5.44%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.26g (4.52%), Manganese: 0.14mg (7.14%), Phosphorus: 58.77mg (5.88%), Vitamin B3: 1.17mg (5.86%), Vitamin E: 0.58mg (3.86%), Folate: 14.39µg (3.6%), Calcium: 32.93mg (3.29%), Magnesium: 12.19mg (3.05%), Fiber: 0.67g (2.67%), Vitamin B2: 0.04mg (2.42%), Copper: 0.05mg (2.42%), Potassium: 79.07mg (2.26%), Vitamin B1: 0.03mg (2.19%), Iron: 0.39mg (2.18%), Selenium: 1.45µg (2.07%), Vitamin B6: 0.04mg (2%), Zinc: 0.24mg (1.6%), Vitamin B5: 0.14mg (1.45%), Vitamin A: 52.19IU (1.04%)