



Peanut Butter-Chocolate Chip Cookies

 **Gluten Free**

READY IN



60 min.

SERVINGS



60

CALORIES



80 kcal

DESSERT

Ingredients

- 1.5 cups peanut butter
- 1 tablespoon vanilla
- 14 oz condensed milk sweetened canned (not evaporated)
- 2 eggs
- 6 oz semi chocolate chips
- 1 serving sugar
- 4 cups frangelico

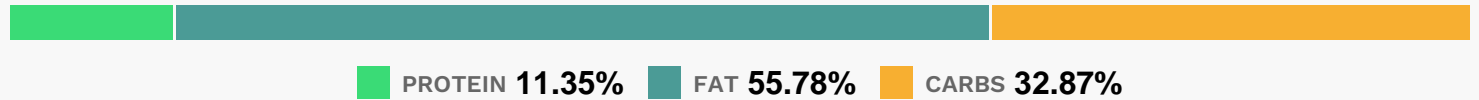
Equipment

- bowl
- baking sheet
- oven

Directions

- Heat oven to 375°F. In large bowl, mix Bisquick mix, peanut butter, vanilla, milk and eggs until blended. Stir in chocolate chips.
- Shape rounded tablespoonfuls of dough into balls; place about 2 inches apart on ungreased cookie sheets. Flatten slightly with greased bottom of glass dipped in sugar.
- Bake about 10 minutes or until light brown (do not overbake). Cool 1 minute; remove from cookie sheet to cooling racks.

Nutrition Facts



Properties

Glycemic Index:2.42, Glycemic Load:2.49, Inflammation Score:-1, Nutrition Score:2.2843478082315%

Nutrients (% of daily need)

Calories: 79.65kcal (3.98%), Fat: 5.1g (7.84%), Saturated Fat: 1.69g (10.53%), Carbohydrates: 6.76g (2.25%), Net Carbohydrates: 6.22g (2.26%), Sugar: 5.55g (6.17%), Cholesterol: 7.88mg (2.63%), Sodium: 38.46mg (1.67%), Alcohol: 0.07g (100%), Alcohol %: 0.53% (100%), Protein: 2.33g (4.67%), Manganese: 0.13mg (6.67%), Phosphorus: 48.89mg (4.89%), Vitamin B3: 0.9mg (4.49%), Magnesium: 17.81mg (4.45%), Vitamin E: 0.63mg (4.2%), Copper: 0.06mg (3.23%), Vitamin B2: 0.05mg (2.83%), Selenium: 1.93µg (2.76%), Calcium: 24.55mg (2.46%), Potassium: 79.34mg (2.27%), Fiber: 0.54g (2.15%), Zinc: 0.32mg (2.14%), Iron: 0.33mg (1.83%), Vitamin B6: 0.04mg (1.78%), Folate: 6.96µg (1.74%), Vitamin B5: 0.15mg (1.49%), Vitamin B1: 0.02mg (1.09%)