



Peanut Butter-Chocolate Chip Cookies

 Gluten Free

READY IN



60 min.

SERVINGS



60

CALORIES



125 kcal

DESSERT

Ingredients

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

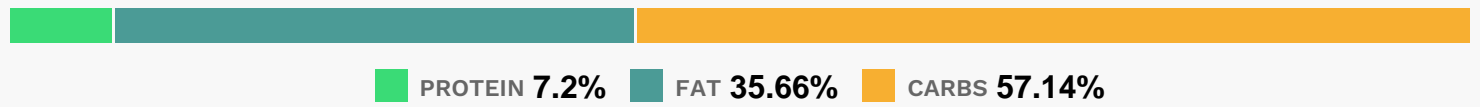
Equipment

- bowl
- baking sheet
- oven

Directions

- Heat oven to 375F. 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:10.73, Inflammation Score:-1, Nutrition Score:2.2999999672174%

Nutrients (% of daily need)

Calories: 125.08kcal (6.25%), Fat: 5.14g (7.9%), Saturated Fat: 1.69g (10.53%), Carbohydrates: 18.51g (6.17%), Net Carbohydrates: 17.98g (6.54%), Sugar: 17.33g (19.25%), Cholesterol: 7.88mg (2.63%), Sodium: 38.58mg (1.68%), Alcohol: 0.07g (100%), Alcohol %: 0.32% (100%), Protein: 2.33g (4.67%), Manganese: 0.13mg (6.7%), Phosphorus: 48.89mg (4.89%), Vitamin B3: 0.9mg (4.49%), Magnesium: 17.81mg (4.45%), Vitamin E: 0.63mg (4.2%), Copper: 0.07mg (3.28%), Vitamin B2: 0.05mg (2.97%), Selenium: 2µg (2.86%), Calcium: 24.67mg (2.47%), Potassium: 79.58mg (2.27%), Fiber: 0.54g (2.15%), Zinc: 0.32mg (2.14%), Iron: 0.34mg (1.86%), Vitamin B6: 0.04mg (1.78%), Folate: 6.96µg (1.74%), Vitamin B5: 0.15mg (1.49%), Vitamin B1: 0.02mg (1.09%)