



Peanut Butter Chocolate Chip Cookies from Heaven

READY IN



45 min.

SERVINGS



48

CALORIES



145 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1.5 cups brown sugar packed
- ☐ 1 cup butter softened
- ☐ 0.3 cup cornstarch
- ☐ 2 eggs
- ☐ 2.8 cups flour all-purpose
- ☐ 1 cup peanut butter

- ☐ 0.8 teaspoon salt
- ☐ 1 cup semi chocolate chips
- ☐ 1 teaspoon vanilla extract

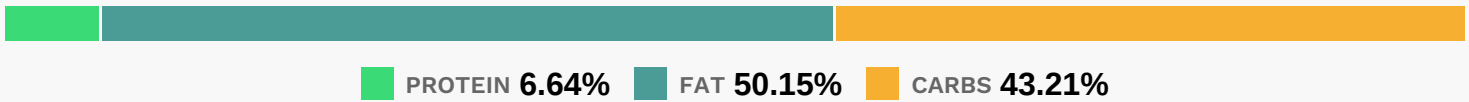
Equipment

- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 350 degrees F (180 degrees C).
- ☐ Cream together butter and brown sugar. Beat in eggs, peanut butter and vanilla.
- ☐ Add flour, cornstarch, salt, baking soda and baking powder. Stir in chocolate chips.
- ☐ Roll into balls about 1 1/2 teaspoonfuls (or use cookie scoop) and place onto ungreased cookie sheets about 2 inches apart. Flatten slightly because they do not flatten much while cooking.
- ☐ Bake for 10 minutes.

Nutrition Facts



Properties

Glycemic Index:4.81, Glycemic Load:4.1, Inflammation Score:-2, Nutrition Score:3.0508695523376%

Nutrients (% of daily need)

Calories: 145.33kcal (7.27%), Fat: 8.26g (12.71%), Saturated Fat: 3.87g (24.18%), Carbohydrates: 16.02g (5.34%), Net Carbohydrates: 15.26g (5.55%), Sugar: 8.65g (9.61%), Cholesterol: 17.21mg (5.74%), Sodium: 122.13mg (5.31%), Alcohol: 0.03g (100%), Alcohol %: 0.12% (100%), Caffeine: 3.22mg (1.08%), Protein: 2.46g (4.92%), Manganese: 0.18mg (9.14%), Vitamin B3: 1.18mg (5.9%), Selenium: 3.67µg (5.25%), Folate: 18.8µg (4.7%), Magnesium: 18.23mg (4.56%), Vitamin B1: 0.07mg (4.39%), Vitamin E: 0.65mg (4.3%), Copper: 0.08mg (4.23%), Phosphorus: 41.75mg (4.18%), Iron: 0.75mg (4.18%), Vitamin B2: 0.06mg (3.39%), Fiber: 0.76g (3.03%), Vitamin A: 129.96IU (2.6%), Zinc: 0.32mg (2.11%), Potassium: 72.21mg (2.06%), Vitamin B6: 0.03mg (1.72%), Calcium: 16.39mg (1.64%), Vitamin B5: 0.14mg (1.42%)