



## Peanut Butter Chocolate Cookies

READY IN



45 min.

SERVINGS



24

CALORIES



183 kcal

DESSERT

### Ingredients

- 0.5 teaspoon double-acting baking powder
- 0.5 cup brown sugar packed
- 0.5 cup butter softened
- 0.5 cup creamy peanut butter
- 0.8 cup dry-roasted unsalted chopped
- 1 eggs
- 1 cup unsifted flour
- 1 tablespoon milk
- 0.5 teaspoon salt

- 1 cup ghirardelli semi-sweet chocolate chips
- 0.3 cup sugar
- 1 teaspoon vanilla

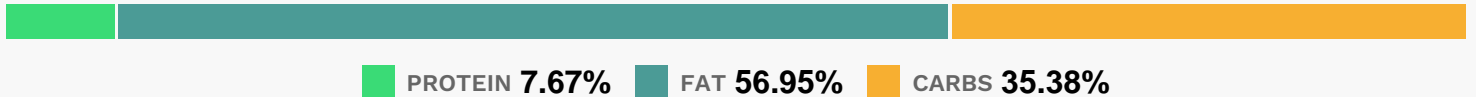
## Equipment

- baking sheet
- oven
- mixing bowl

## Directions

- Preheat the oven to 350 degrees F. In a large mixing bowl, cream the butter, peanut butter, brown sugar, and sugar until well blended. Beat in the egg, milk, and vanilla. In a separate bowl, combine the flour, baking powder, and salt. Gradually add the dry ingredients to the creamed mixture. Stir in the chocolate chips and peanuts. Chill the dough in the refrigerator for 15 minutes. Drop heaping tablespoons of dough onto an ungreased cookie sheet.
- Bake 12 to 14 minutes, or until the edges are golden brown. Cool 1 minute on cookie sheet, then transfer to wire cooling racks. Store tightly covered.

## Nutrition Facts



## Properties

Glycemic Index:14.13, Glycemic Load:4.5, Inflammation Score:-2, Nutrition Score:4.2978260659653%

## Nutrients (% of daily need)

Calories: 182.91kcal (9.15%), Fat: 11.9g (18.3%), Saturated Fat: 5.01g (31.31%), Carbohydrates: 16.63g (5.54%), Net Carbohydrates: 15.26g (5.55%), Sugar: 10.06g (11.18%), Cholesterol: 17.5mg (5.83%), Sodium: 116.02mg (5.04%), Alcohol: 0.06g (100%), Alcohol %: 0.2% (100%), Caffeine: 6.27mg (2.09%), Protein: 3.6g (7.21%), Manganese: 0.31mg (15.5%), Vitamin B3: 1.75mg (8.75%), Magnesium: 32.03mg (8.01%), Copper: 0.14mg (7.22%), Phosphorus: 66.78mg (6.68%), Vitamin E: 0.89mg (5.93%), Fiber: 1.37g (5.46%), Selenium: 3.71µg (5.3%), Iron: 0.94mg (5.24%), Folate: 19.63µg (4.91%), Vitamin B1: 0.06mg (3.93%), Vitamin B2: 0.06mg (3.53%), Zinc: 0.52mg (3.5%), Potassium: 117.17mg (3.35%), Vitamin B6: 0.06mg (2.77%), Vitamin A: 132.74IU (2.65%), Calcium: 22.28mg (2.23%), Vitamin B5: 0.21mg (2.07%)