



Peanut Butter Chunk Cookies

READY IN



34 min.

SERVINGS



24

CALORIES



334 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 8 oz brown sugar —
- ☐ 2 eggs
- ☐ 2.7 cups flour all-purpose
- ☐ 7 oz granulated sugar —
- ☐ 0.3 cup peanut butter (I used Skippy Natural)
- ☐ 0.5 cup peanut butter chips
- ☐ 0.5 teaspoon salt

- ☐ 1 cup semi-sweet chocolate chunks
- ☐ 11.9 oz smooth peanut butter —
- ☐ 8 oz butter unsalted room temperature
- ☐ 0.5 teaspoon vanilla

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ blender
- ☐ hand mixer
- ☐ aluminum foil
- ☐ microwave

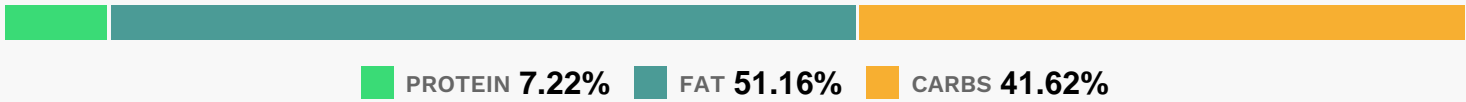
Directions

- ☐ Make the peanut butter chunks first.
- ☐ Mix the peanut butter chips, peanut butter and butter in a small bowl and microwave on high for 30 seconds. Stir until smooth. If chips aren't melted, heat for another 30 seconds. Make a small 2×5(ish) mold with foil (see photo).
- ☐ Pour the peanut butter mixture into the little mold and chill it for about a half hour or until firm. Unmold the peanut butter log and cut into chunks. Proceed with the cookie dough. Cream butter and both sugars with an electric mixer. Beat in peanut butter, then baking powder, baking soda, and salt.
- ☐ Add eggs one at a time, beating on a lower speed, then beat in vanilla. By hand or using lowest speed of mixer, Stir in the flour. When flour is mixed in, stir in chocolate chunks and peanut butter chips. Chill the dough for about an hour. Preheat oven to 350 degrees F. Using slightly less than a quarter cup measure, scoop up balls of dough and arrange on cookie sheet a few inches apart. Stick peanut butter chunks into the already-scooped dough.
- ☐ Bake for 12-14 minutes, until set and brown around the edges.
- ☐ Remove from oven and cool on pan for about 10 minutes to set.

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Remove from pan and set on a rack to finish cooling.Makes 24 big cookies

Nutrition Facts



Properties

Glycemic Index:11.05, Glycemic Load:13.87, Inflammation Score:-4, Nutrition Score:7.1521739285925%

Nutrients (% of daily need)

Calories: 333.59kcal (16.68%), Fat: 19.51g (30.02%), Saturated Fat: 8.29g (51.78%), Carbohydrates: 35.72g (11.91%), Net Carbohydrates: 33.96g (12.35%), Sugar: 21.92g (24.35%), Cholesterol: 34.39mg (11.46%), Sodium: 161.78mg (7.03%), Alcohol: 0.03g (100%), Alcohol %: 0.05% (100%), Caffeine: 6.27mg (2.09%), Protein: 6.2g (12.39%), Manganese: 0.44mg (22.22%), Vitamin B3: 3.12mg (15.61%), Vitamin E: 1.83mg (12.21%), Magnesium: 45.65mg (11.41%), Selenium: 7.39µg (10.56%), Folate: 41.89µg (10.47%), Phosphorus: 102.36mg (10.24%), Copper: 0.19mg (9.52%), Vitamin B1: 0.14mg (9.09%), Iron: 1.54mg (8.56%), Vitamin B2: 0.13mg (7.4%), Fiber: 1.76g (7.04%), Vitamin A: 259.6IU (5.19%), Zinc: 0.77mg (5.16%), Potassium: 170.69mg (4.88%), Vitamin B6: 0.09mg (4.66%), Vitamin B5: 0.34mg (3.39%), Calcium: 31.98mg (3.2%), Vitamin D: 0.22µg (1.43%), Vitamin K: 1.29µg (1.23%), Vitamin B12: 0.06µg (1.03%)