



Peanut Butter-Cup Cookies

READY IN



15 min.

SERVINGS



15

CALORIES



535 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1.5 teaspoons baking soda
- ☐ 1 cup creamy peanut butter
- ☐ 2 large eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 1 cup brown sugar light packed
- ☐ 55 peanut butter cups mini
- ☐ 1 pinch salt
- ☐ 1 cup sugar

☐ 16 tablespoons butter unsalted at room temperature (2 sticks)

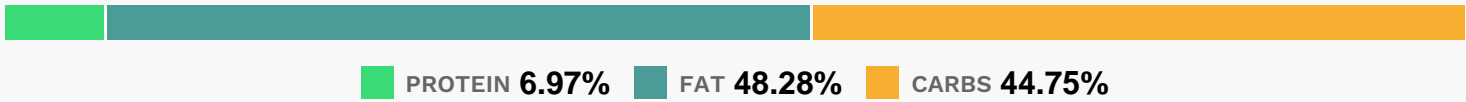
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ hand mixer

Directions

- ☐ In a bowl, whisk flour, baking powder, baking soda and salt. In a large bowl, using an electric mixer on medium speed, beat butter, peanut butter and sugars until light, about 3 minutes. Beat in eggs, then flour mixture. Cover and chill for at least 2 hours.
- ☐ Preheat oven to 350F. Line 2 large baking sheets with parchment.
- ☐ Roll 1 heaping Tbsp. of dough into a ball.
- ☐ Place on a baking sheet. Use a fork to flatten in a crisscross pattern. Repeat with remaining dough until both sheets are filled. Make an indentation with your thumb in center of each cookie. Keep remaining dough chilled between batches.
- ☐ Bake until cookies begin to brown on edges, 13 to 18 minutes. Press a peanut butter cup into each indentation.
- ☐ Let cool on sheets on wire racks for 5 minutes; remove to racks to cool completely. Repeat with remaining dough and peanut butter cups.

Nutrition Facts



Properties

Glycemic Index:16.74, Glycemic Load:21.3, Inflammation Score:-5, Nutrition Score:9.5947826310344%

Nutrients (% of daily need)

Calories: 534.51kcal (26.73%), Fat: 29.61g (45.56%), Saturated Fat: 12.4g (77.47%), Carbohydrates: 61.75g (20.58%), Net Carbohydrates: 59.44g (21.61%), Sugar: 41.54g (46.16%), Cholesterol: 58.45mg (19.48%), Sodium: 321.47mg

(13.98%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 9.62g (19.25%), Vitamin B3: 4.7mg (23.49%), Manganese: 0.41mg (20.33%), Folate: 69.48µg (17.37%), Vitamin B1: 0.23mg (15.45%), Selenium: 10.58µg (15.11%), Phosphorus: 145.34mg (14.53%), Vitamin E: 2.03mg (13.56%), Magnesium: 52.06mg (13.01%), Vitamin B2: 0.2mg (11.89%), Iron: 1.83mg (10.19%), Fiber: 2.31g (9.25%), Copper: 0.18mg (8.94%), Vitamin A: 423.56IU (8.47%), Potassium: 239.95mg (6.86%), Zinc: 1.02mg (6.78%), Calcium: 66.87mg (6.69%), Vitamin B6: 0.13mg (6.45%), Vitamin B5: 0.57mg (5.71%), Vitamin B12: 0.15µg (2.52%), Vitamin D: 0.36µg (2.38%), Vitamin K: 1.69µg (1.61%)