



Peanut Butter Do-si-do Chocolate Chip Cookies

♡ Popular

READY IN



45 min.

SERVINGS



24

CALORIES



187 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 2 tablespoons canola oil
- ☐ 1 cup chocolate chips mini
- ☐ 6 girl scout do-si-do cookies crushed finely
- ☐ 0.5 cup creamy peanut butter
- ☐ 1 large eggs
- ☐ 1.3 cups gold medal flour all-purpose

- ☐ 0.5 cup granulated sugar
- ☐ 0.3 teaspoon kosher salt
- ☐ 0.5 cup brown sugar light packed
- ☐ 1 stick butter unsalted softened
- ☐ 0.5 teaspoon vanilla extract pure

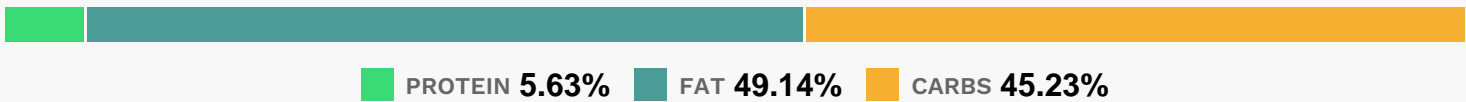
Equipment

- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ stand mixer

Directions

- ☐ Preheat oven to 350 degrees F. and line a large baking sheet with a silpat liner or parchment paper.In a stand mixer or large mixing bowl, cream your butter and sugars until light and fluffy. Stir in your peanut butter until combined than add in your egg and vanilla mixing to combine.
- ☐ Add your flour, baking soda, salt, chips and crushed girl scout cookies. Stir until just combined. Stir in the canola oil until combined. With a medium cookie scoop, place dough onto prepared baking sheet about 1 inch apart. Press each cookie to about 1/2 inch round before baking.
- ☐ Bake for 10-13 minutes, until baked through.
- ☐ Let cool for 10 minutes before transferring to a cooling rack. Enjoy!

Nutrition Facts



Properties

Glycemic Index:9.3, Glycemic Load:7.63, Inflammation Score:-2, Nutrition Score:2.803913043407%

Nutrients (% of daily need)

Calories: 187.04kcal (9.35%), Fat: 10.41g (16.02%), Saturated Fat: 4.41g (27.56%), Carbohydrates: 21.57g (7.19%), Net Carbohydrates: 20.9g (7.6%), Sugar: 14.44g (16.04%), Cholesterol: 19mg (6.33%), Sodium: 88.95mg (3.87%), Alcohol: 0.03g (100%), Alcohol %: 0.09% (100%), Protein: 2.68g (5.37%), Manganese: 0.14mg (6.9%), Vitamin B3: 1.19mg (5.95%), Vitamin E: 0.89mg (5.93%), Folate: 19.73µg (4.93%), Selenium: 3.35µg (4.78%), Vitamin B1: 0.07mg (4.56%), Vitamin B2: 0.06mg (3.66%), Iron: 0.63mg (3.52%), Phosphorus: 32.35mg (3.23%), Vitamin A: 147.86IU (2.96%), Magnesium: 11.63mg (2.91%), Fiber: 0.67g (2.68%), Copper: 0.04mg (1.95%), Calcium: 18.8mg (1.88%), Vitamin B6: 0.03mg (1.7%), Zinc: 0.23mg (1.52%), Potassium: 49.79mg (1.42%), Vitamin K: 1.48µg (1.41%), Vitamin B5: 0.14mg (1.36%)