



Peanut Butter "Snickerdoodles"

 Vegetarian

READY IN



52 min.

SERVINGS



24

CALORIES



643 kcal

DESSERT

Ingredients

- 2 teaspoons double-acting baking powder
- 2 teaspoons baking soda
- 2 cups brown sugar
- 2 cups butter softened
- 24 chocolate bar
- 4 eggs
- 6 cups flour all-purpose
- 2 cups peanut butter

- 1 teaspoon salt
- 4 teaspoons vanilla extract
- 0.5 cup granulated sugar white for sprinkling

Equipment

- bowl
- baking sheet
- baking paper
- oven
- whisk

Directions

- Preheat oven to 375 degrees F (190 degrees C). Line baking sheets with parchment paper, and set aside.
- Beat together the butter, peanut butter, 2 cups white sugar, and brown sugar in a large bowl, stirring until well mixed and creamy.
- Mix in the vanilla extract and eggs.
- In a separate bowl, whisk together the flour, baking soda, baking powder, and salt.
- Mix the flour mixture, one cup at a time, into the butter mixture, and stir until you have a smooth dough.
- Scoop up 1/4 cup of dough per cookie, and form it into a ball around a fun size candy bar. Set the balls onto a baking sheet at least 6 inches apart, and flatten each ball with a fork in a cross-hatch pattern, making sure the cookie dough is still fully covering the candy bar.
- Sprinkle each cookie with about 1/2 teaspoon white sugar.
- Bake the cookies in the preheated oven until the cookies are slightly browned around the edges, 12 to 14 minutes.

Nutrition Facts



PROTEIN 6.94% FAT 54.02% CARBS 39.04%

Properties

Glycemic Index:13.5, Glycemic Load:23.03, Inflammation Score:-7, Nutrition Score:16.042608582455%

Nutrients (% of daily need)

Calories: 643.47kcal (32.17%), Fat: 39.28g (60.43%), Saturated Fat: 19.03g (118.94%), Carbohydrates: 63.87g (21.29%), Net Carbohydrates: 58.94g (21.43%), Sugar: 31.12g (34.58%), Cholesterol: 68.79mg (22.93%), Sodium: 459.17mg (19.96%), Alcohol: 0.23g (100%), Alcohol %: 0.22% (100%), Caffeine: 22.4mg (7.47%), Protein: 11.35g (22.71%), Manganese: 1.09mg (54.48%), Copper: 0.64mg (32.23%), Iron: 5.46mg (30.31%), Magnesium: 110.13mg (27.53%), Vitamin B3: 5.04mg (25.18%), Selenium: 16.07µg (22.95%), Phosphorus: 220.01mg (22%), Folate: 79.88µg (19.97%), Fiber: 4.93g (19.71%), Vitamin B1: 0.29mg (19.23%), Vitamin E: 2.66mg (17.72%), Vitamin B2: 0.26mg (15.21%), Zinc: 1.81mg (12.07%), Potassium: 395.1mg (11.29%), Vitamin A: 523.25IU (10.46%), Calcium: 79.29mg (7.93%), Vitamin B6: 0.14mg (7.03%), Vitamin B5: 0.64mg (6.39%), Vitamin K: 3.55µg (3.38%), Vitamin B12: 0.18µg (2.93%)