



Peanut Butter Stuffed Chocolate Cookies

READY IN



90 min.

SERVINGS



30

CALORIES



319 kcal

DESSERT

Ingredients

- 0.5 cup butter
- 6 oz semi chocolate chips
- 2 tablespoons peanut butter
- 17.5 oz chocolate chip cookie mix
- 1 eggs
- 30 cream-filled chocolate sandwich cookie crumbs mini
- 6 oz peanut butter chips
- 1 teaspoons vegetable oil

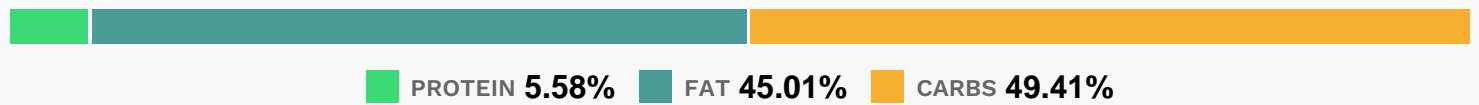
Equipment

- bowl
- baking sheet
- oven
- ziploc bags
- microwave

Directions

- In large microwavable bowl, microwave butter, chocolate chips and peanut butter uncovered on High 1 minute to 1 minute 30 seconds, stirring every 30 seconds, until melted and smooth. Stir in cookie mix and egg until well blended. Refrigerate dough 30 minutes or until firm enough to scoop.
- Heat oven to 375°F. For each rounded measuring tablespoon dough, place 1 peanut butter cracker in center, forming dough into ball around cracker. Onto ungreased cookie sheets, place dough balls 2 inches apart.
- Bake 9 to 11 minutes or until tops are dry (cookies will still be soft). Cool 1 minute; remove from cookie sheets to cooling racks.
- In 1-pint resealable food-storage plastic bag, add peanut butter chips and oil; seal bag. Microwave on High 1 minute, kneading bag after 30 seconds, until melted and smooth.
- Cut 1/8-inch slit diagonally across bottom corner of bag. Squeeze drizzle over cooled cookies.
- Let stand until set. Store in airtight container.

Nutrition Facts



Properties

Glycemic Index:4.12, Glycemic Load:21.05, Inflammation Score:-3, Nutrition Score:2.8343477972338%

Nutrients (% of daily need)

Calories: 318.9kcal (15.95%), Fat: 16.34g (25.13%), Saturated Fat: 5.26g (32.84%), Carbohydrates: 40.35g (13.45%), Net Carbohydrates: 39.38g (14.32%), Sugar: 20.86g (23.17%), Cholesterol: 21.82mg (7.27%), Sodium: 192.57mg

(8.37%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.88mg (1.63%), Protein: 4.56g (9.12%), Magnesium: 37.13mg (9.28%), Vitamin A: 321.08IU (6.42%), Calcium: 61.99mg (6.2%), Manganese: 0.09mg (4.56%), Potassium: 152.38mg (4.35%), Iron: 0.73mg (4.04%), Vitamin B1: 0.06mg (3.92%), Fiber: 0.97g (3.87%), Copper: 0.08mg (3.81%), Folate: 12.72µg (3.18%), Phosphorus: 30.24mg (3.02%), Vitamin B3: 0.52mg (2.61%), Vitamin B2: 0.04mg (2.51%), Zinc: 0.28mg (1.86%), Vitamin E: 0.28mg (1.84%), Selenium: 0.97µg (1.39%)