



Peanut Butter Stuffed Chocolate Cookies

 Dairy Free

READY IN



90 min.

SERVINGS



30

CALORIES



76 kcal

DESSERT

Ingredients

- ☐ 1 pouch chocolate chip cookie mix
- ☐ 1 eggs
- ☐ 0.5 cup butter
- ☐ 2 tablespoons peanut butter
- ☐ 30 peanut butter mini
- ☐ 6 oz peanut butter chips
- ☐ 6 oz semi chocolate chips
- ☐ 1 teaspoons vegetable oil

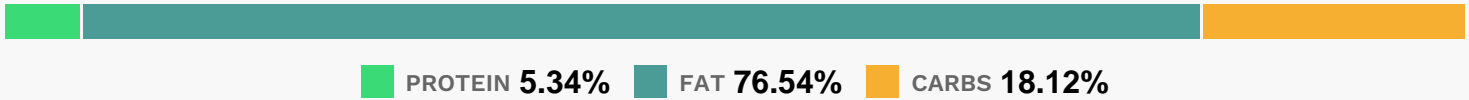
Equipment

- ☐ 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 375F. 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:2.56, Glycemic Load:0.06, Inflammation Score:-2, Nutrition Score:1.5791304381159%

Nutrients (% of daily need)

Calories: 75.96kcal (3.8%), Fat: 6.57g (10.11%), Saturated Fat: 2.16g (13.51%), Carbohydrates: 3.5g (1.17%), Net Carbohydrates: 2.95g (1.07%), Sugar: 2.31g (2.57%), Cholesterol: 5.8mg (1.93%), Sodium: 47.31mg (2.06%), Alcohol:

Og (100%), Alcohol %: 0% (100%), Caffeine: 4.88mg (1.63%), Protein: 1.03g (2.06%), Manganese: 0.11mg (5.29%), Copper: 0.08mg (4.02%), Magnesium: 13.77mg (3.44%), Vitamin A: 146.08IU (2.92%), Phosphorus: 25.54mg (2.55%), Vitamin E: 0.37mg (2.44%), Iron: 0.42mg (2.33%), Fiber: 0.55g (2.21%), Vitamin B3: 0.32mg (1.63%), Zinc: 0.22mg (1.48%), Selenium: 1.01µg (1.44%), Potassium: 47.48mg (1.36%)