



## Peanut Buttery-Chocolate Chunk Cookies

READY IN



108 min.

SERVINGS



18

CALORIES



438 kcal

DESSERT

### Ingredients

- 1.5 teaspoons double-acting baking powder
- 1 cup firmly brown sugar light packed
- 1 cup butter softened
- 11.5 oz semisweet chocolate chunks
- 1 large eggs
- 2.5 cups flour all-purpose
- 1 cup granulated sugar
- 1 cup chunky peanut butter
- 1 teaspoon salt

1.5 teaspoons vanilla extract

## Equipment

baking sheet

baking paper

oven

wire rack

hand mixer

## Directions

Preheat oven to 35

Beat butter and peanut butter at medium speed with an electric mixer until creamy; gradually add sugars; beating well.

Add egg and vanilla; beat well.

Stir together flour, baking powder, and salt.

Add to butter mixture; beat at low speed until well blended. Stir in chocolate chunks. (If desired, store dough in an airtight container in refrigerator up to 1 week.)

Drop cookie dough by heaping tablespoonfuls 2 inches apart onto parchment paper-lined or lightly greased baking sheets.

Bake at 350 for 11 to 12 minutes or until edges of cookies are brown.

Bake chilled dough 13 to 14 minutes.) Cool on baking sheets on a wire rack 3 minutes; transfer to wire racks, and cool completely (about 30 minutes).

## Nutrition Facts



## Properties

Glycemic Index:16.73, Glycemic Load:17.78, Inflammation Score:-5, Nutrition Score:8.9330435058345%

## Nutrients (% of daily need)

Calories: 438.39kcal (21.92%), Fat: 24.96g (38.4%), Saturated Fat: 12.03g (75.21%), Carbohydrates: 49.16g (16.39%), Net Carbohydrates: 46.55g (16.93%), Sugar: 31.21g (34.67%), Cholesterol: 38.53mg (12.84%), Sodium: 316.77mg (13.77%), Alcohol: 0.11g (100%), Alcohol %: 0.16% (100%), Caffeine: 15.58mg (5.19%), Protein: 6.6g (13.2%), Manganese: 0.58mg (28.93%), Copper: 0.32mg (16.01%), Vitamin B3: 3.11mg (15.53%), Magnesium: 61.74mg (15.43%), Iron: 2.38mg (13.22%), Selenium: 9.19µg (13.13%), Phosphorus: 130.77mg (13.08%), Vitamin E: 1.74mg (11.63%), Folate: 45.9µg (11.48%), Vitamin B1: 0.16mg (10.91%), Fiber: 2.61g (10.43%), Vitamin B2: 0.14mg (8.32%), Zinc: 1.02mg (6.79%), Vitamin A: 339.21IU (6.78%), Potassium: 226.04mg (6.46%), Calcium: 55.4mg (5.54%), Vitamin B6: 0.09mg (4.38%), Vitamin B5: 0.35mg (3.55%), Vitamin K: 2.29µg (2.18%), Vitamin B12: 0.08µg (1.31%)