



Peanutty Candy Bar Cookies

READY IN



50 min.

SERVINGS



24

CALORIES



333 kcal

DESSERT

Ingredients

- 2 cups brown sugar packed
- 1 cup peanut butter
- 1 cup butter softened
- 2 eggs
- 2.3 cups flour all-purpose
- 1.5 teaspoons baking soda
- 1 teaspoon double-acting baking powder
- 0.5 teaspoon salt
- 1 cup roasted peanuts salted whole

8 oz chocolate

Equipment

bowl

baking sheet

oven

wire rack

hand mixer

Directions

Heat oven to 350°F. In large bowl, beat brown sugar, peanut butter, butter and eggs with electric mixer on medium speed, or mix with spoon, until creamy. Stir in flour, baking soda, baking powder and salt. Stir in peanuts and candy.

Drop dough by 1/4 cupfuls about 3 inches apart onto ungreased cookie sheet.

Bake 14 to 16 minutes or until light brown. Cool 2 minutes; remove from cookie sheet to wire rack.

Nutrition Facts



PROTEIN 7.2% **FAT 51.15%** **CARBS 41.65%**

Properties

Glycemic Index:9.32, Glycemic Load:8.99, Inflammation Score:-5, Nutrition Score:6.8526087359566%

Nutrients (% of daily need)

Calories: 332.97kcal (16.65%), Fat: 19.79g (30.44%), Saturated Fat: 5.16g (32.22%), Carbohydrates: 36.25g (12.08%), Net Carbohydrates: 34.36g (12.49%), Sugar: 23.82g (26.47%), Cholesterol: 13.64mg (4.55%), Sodium: 308.25mg (13.4%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 6.24mg (2.08%), Protein: 6.27g (12.54%), Manganese: 0.44mg (22.02%), Vitamin B3: 3.12mg (15.59%), Magnesium: 44.06mg (11.02%), Folate: 40.64µg (10.16%), Phosphorus: 100.35mg (10.04%), Selenium: 6.48µg (9.26%), Vitamin E: 1.34mg (8.95%), Vitamin B1: 0.13mg (8.69%), Copper: 0.17mg (8.39%), Fiber: 1.89g (7.58%), Iron: 1.34mg (7.46%), Vitamin B2: 0.13mg (7.44%), Vitamin A: 358.12IU (7.16%), Potassium: 181.24mg (5.18%), Calcium: 45.31mg (4.53%), Zinc: 0.67mg (4.48%), Vitamin B6: 0.09mg (4.36%), Vitamin B5: 0.34mg (3.45%)