



Perfect Double Chocolate Peanut Candy Cookies

READY IN



85 min.

SERVINGS



48

CALORIES



127 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 0.7 cup brown sugar packed
- 0.5 cup butter softened
- 2 eggs
- 2.3 cups flour all-purpose
- 1.3 cups candy-coated peanut butter pieces divided pieces® (such as Reese's)
- 0.3 teaspoon salt
- 0.8 cup semi-sweet chocolate chips

- 0.7 cup cocoa powder unsweetened
- 1 teaspoon vanilla extract
- 0.5 cup vegetable shortening
- 0.8 cup sugar white

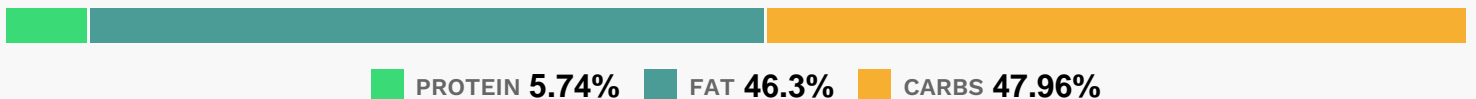
Equipment

- bowl
- baking sheet
- baking paper
- oven
- whisk
- plastic wrap
- hand mixer

Directions

- Preheat oven to 350 degrees F (175 degrees C). Line baking sheets with parchment paper.
- In a large bowl, beat the butter and shortening together with an electric mixer until well combined. Beat in the white and brown sugar until the mixture is creamy, then beat the vanilla extract and eggs, followed by the cocoa powder. Beat until the mixture is even in color. In another bowl, whisk together the flour, baking soda, and salt; stir the flour mixture into the cocoa mixture until the dough is thoroughly mixed. Stir in the chocolate chips and 3/4 cup of peanut butter candies. Reserve the rest of the candy pieces.
- Cover the bowl with plastic wrap, and refrigerate the cookie dough until chilled, at least 45 minutes. Drop dough by tablespoon onto the prepared baking sheets. Gently press a few more candy pieces into the top of each cookie.
- Bake in the preheated oven 8 to 9 minutes; cool on baking sheets for 1 to 2 minutes before finishing cooling on racks.

Nutrition Facts



Properties

Glycemic Index:5.15, Glycemic Load:6.87, Inflammation Score:-1, Nutrition Score:2.6604348051807%

Flavonoids

Catechin: 0.77mg, Catechin: 0.77mg, Catechin: 0.77mg, Catechin: 0.77mg Epicatechin: 2.35mg, Epicatechin: 2.35mg, Epicatechin: 2.35mg, Epicatechin: 2.35mg Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg

Nutrients (% of daily need)

Calories: 126.55kcal (6.33%), Fat: 6.72g (10.34%), Saturated Fat: 3.32g (20.73%), Carbohydrates: 15.66g (5.22%), Net Carbohydrates: 14.7g (5.34%), Sugar: 9.75g (10.83%), Cholesterol: 12.07mg (4.02%), Sodium: 63.84mg (2.78%), Alcohol: 0.03g (100%), Alcohol %: 0.13% (100%), Caffeine: 5.1mg (1.7%), Protein: 1.87g (3.75%), Manganese: 0.18mg (8.93%), Copper: 0.11mg (5.55%), Selenium: 3.07µg (4.38%), Magnesium: 16.92mg (4.23%), Fiber: 0.97g (3.86%), Vitamin B1: 0.06mg (3.86%), Iron: 0.69mg (3.85%), Folate: 14.76µg (3.69%), Phosphorus: 36.66mg (3.67%), Vitamin B3: 0.7mg (3.49%), Vitamin B2: 0.05mg (3.16%), Zinc: 0.28mg (1.86%), Potassium: 64.85mg (1.85%), Vitamin E: 0.27mg (1.83%), Vitamin K: 1.84µg (1.75%), Vitamin A: 70.36IU (1.41%), Calcium: 11.68mg (1.17%), Vitamin B5: 0.12mg (1.16%)