



Special Edition Peanut Butter Cookies

READY IN



60 min.

SERVINGS



24

CALORIES



180 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup brown sugar
- ☐ 0.5 cup butter softened
- ☐ 0.5 cup chocolate chips
- ☐ 0.5 cup coconut or shredded
- ☐ 2 eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.5 cup peanut butter

- ☐ 1 cup quick-cooking oats
- ☐ 0.5 cup sugar white

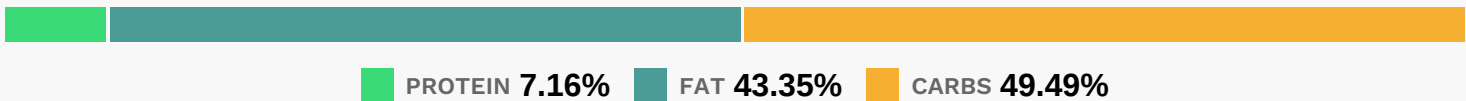
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Preheat oven to 375 degrees F (190 degrees C). Line a large baking sheet with parchment paper.
- ☐ Whisk flour, baking powder, and baking soda together in a bowl.
- ☐ Beat butter, peanut butter, brown sugar, and white sugar together in a bowl using an electric mixer until smooth. Beat eggs, 1 at a time, into butter mixture, beating well after each addition, until smooth and creamy.
- ☐ Stir oats into butter mixture until incorporated. Stir coconut into butter mixture until incorporated; fold in chocolate chips. Stir butter mixture into flour mixture until dough is smooth.
- ☐ Roll about 1 tablespoon dough per cookie in your hands and arrange balls on baking sheet about 2 inches apart. Press each ball with a flour-coated fork to flatten dough.
- ☐ Bake in the preheated oven until lightly browned, about 10 minutes. Cool cookies on baking sheet for about 5 minutes before transferring to a wire rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:15.67, Glycemic Load:10.18, Inflammation Score:-2, Nutrition Score:4.2069564685225%

Nutrients (% of daily need)

Calories: 179.98kcal (9%), Fat: 8.91g (13.7%), Saturated Fat: 4.31g (26.92%), Carbohydrates: 22.88g (7.63%), Net Carbohydrates: 21.88g (7.95%), Sugar: 11.51g (12.79%), Cholesterol: 23.81mg (7.94%), Sodium: 118.78mg (5.16%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.31g (6.62%), Manganese: 0.32mg (16.21%), Selenium: 6.32µg (9.03%), Vitamin B1: 0.11mg (7.35%), Vitamin B3: 1.38mg (6.88%), Folate: 27.11µg (6.78%), Phosphorus: 62.71mg (6.27%), Magnesium: 22.07mg (5.52%), Iron: 0.91mg (5.06%), Vitamin B2: 0.09mg (5.02%), Vitamin E: 0.67mg (4.48%), Fiber: 1.01g (4.03%), Calcium: 35.32mg (3.53%), Copper: 0.06mg (3.12%), Vitamin A: 137.98IU (2.76%), Zinc: 0.39mg (2.6%), Potassium: 82.64mg (2.36%), Vitamin B6: 0.04mg (2.05%), Vitamin B5: 0.2mg (1.99%)