



Triple Play Peanut Butter Cookies

READY IN



24 min.

SERVINGS



60

CALORIES



127 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 8 oz brown sugar — dark
- ☐ 8 oz chocolate chips —
- ☐ 2 large eggs
- ☐ 11.3 oz flour —
- ☐ 11.9 oz peanut butter —
- ☐ 6.3 oz roasted peanuts — salted dry chopped
- ☐ 0.5 teaspoon salt

- ☐ 7 oz sugar —
- ☐ 1 cup butter unsalted room temperature (2 sticks/8 oz)

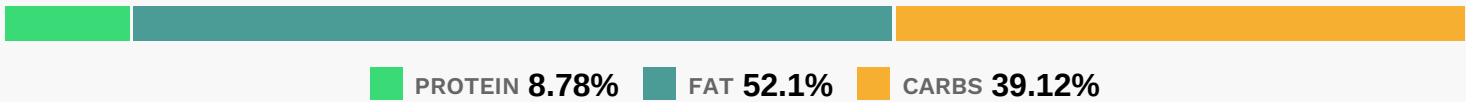
Equipment

- ☐ frying pan
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 350°. Line baking sheets with parchment.Cream butter, sugars, peanut butter, baking powder, baking soda, and salt.
- ☐ Add eggs one at a time. Stir in the flour, nuts, and chips.Drop by tablespoon onto prepared sheets.
- ☐ Bake for 14 minutes, until set and brown around the edges.
- ☐ Remove from oven and cool on pan 5 minutes before transferring to wire racks to cool.Makes 5–6 dozen depending on how generous you are with the tablespoon.

Nutrition Facts



Properties

Glycemic Index:4.18, Glycemic Load:5.39, Inflammation Score:-2, Nutrition Score:2.8343478700389%

Nutrients (% of daily need)

Calories: 126.57kcal (6.33%), Fat: 7.61g (11.7%), Saturated Fat: 2.79g (17.46%), Carbohydrates: 12.85g (4.28%), Net Carbohydrates: 12.17g (4.43%), Sugar: 7.58g (8.42%), Cholesterol: 14.33mg (4.78%), Sodium: 72.87mg (3.17%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.89g (5.77%), Manganese: 0.19mg (9.56%), Vitamin B3: 1.51mg (7.54%), Folate: 19.21µg (4.8%), Phosphorus: 41.28mg (4.13%), Vitamin E: 0.62mg (4.13%), Selenium: 2.87µg (4.1%), Magnesium: 16.24mg (4.06%), Vitamin B1: 0.06mg (3.98%), Vitamin B2: 0.05mg (2.88%), Copper: 0.05mg (2.73%), Fiber: 0.68g (2.7%), Iron: 0.47mg (2.63%), Vitamin A: 103.55IU (2.07%), Vitamin B6: 0.04mg (1.97%), Potassium: 68.56mg (1.96%), Zinc: 0.27mg (1.77%), Vitamin B5: 0.16mg (1.59%), Calcium: 13.48mg (1.35%)