



Beer and Pretzel Chocolate Chip Cookies

READY IN



105 min.

SERVINGS



24

CALORIES



233 kcal

Ingredients

- ☐ 17.5 oz chocolate chip cookie mix
- ☐ 0.5 cup butter softened
- ☐ 1 eggs
- ☐ 2 tablespoons porter
- ☐ 2 cups pretzel twists crushed
- ☐ 0.5 cup whipping cream
- ☐ 2 tablespoons butter
- ☐ 5 oz baker's chocolate finely chopped
- ☐ 2 tablespoons porter
- ☐ 24 pretzel twists

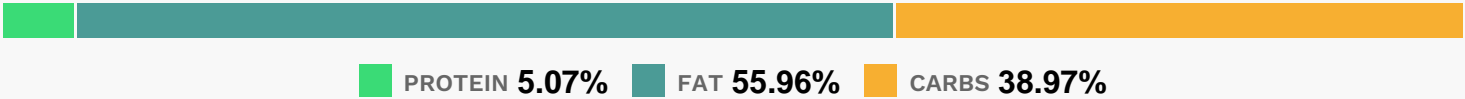
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ whisk

Directions

- ☐ Heat oven to 375°F. In large bowl, stir cookie mix, 1/2 cup butter, the egg and 2 tablespoons beer until soft dough forms. Stir in crushed pretzels.
- ☐ On ungreased cookie sheets, drop dough by rounded tablespoonfuls 2 inches apart.
- ☐ Bake 9 to 11 minutes or until set. Cool 1 minute; remove from cookie sheets to cooling racks. Cool completely before frosting.
- ☐ Meanwhile, in 1-quart saucepan, heat whipping cream and 2 tablespoons butter to just boiling over medium heat.
- ☐ Remove from heat and add chocolate; stir with whisk until melted and smooth. Stir in 2 tablespoons beer.
- ☐ Pour into bowl; cover and refrigerate about 1 to 2 hours or until spreading consistency.
- ☐ Spread about 2 teaspoons frosting on each cookie; top each with 1 pretzel twist, pressing in gently. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:13.11, Glycemic Load:12.63, Inflammation Score:-3, Nutrition Score:4.6843478329804%

Flavonoids

Catechin: 3.8mg, Catechin: 3.8mg, Catechin: 3.8mg, Catechin: 3.8mg Epicatechin: 8.38mg, Epicatechin: 8.38mg, Epicatechin: 8.38mg, Epicatechin: 8.38mg

Nutrients (% of daily need)

Calories: 232.84kcal (11.64%), Fat: 15.1g (23.23%), Saturated Fat: 8.16g (51%), Carbohydrates: 23.66g (7.89%), Net Carbohydrates: 21.77g (7.92%), Sugar: 7.12g (7.91%), Cholesterol: 26.75mg (8.92%), Sodium: 235.8mg (10.25%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 4.72mg (1.57%), Protein: 3.08g (6.15%), Manganese: 0.34mg (16.78%), Copper: 0.21mg (10.38%), Iron: 1.75mg (9.73%), Folate: 34.01µg (8.5%), Vitamin B1: 0.12mg (7.96%), Fiber: 1.88g (7.53%), Magnesium: 29.59mg (7.4%), Vitamin B2: 0.09mg (5.56%), Zinc: 0.81mg (5.41%), Phosphorus: 53.89mg (5.39%), Vitamin B3: 1mg (5.02%), Vitamin A: 230.12IU (4.6%), Potassium: 116.58mg (3.33%), Selenium: 1.67µg (2.38%), Vitamin E: 0.27mg (1.8%), Calcium: 14.26mg (1.43%), Vitamin K: 1.42µg (1.35%)