



Beer and Pretzel Chocolate Chip Cookies

READY IN



105 min.

SERVINGS



24

CALORIES



129 kcal

Ingredients

- 5 oz baker's chocolate finely chopped
- 0.5 cup butter softened
- 2 tablespoons butter
- 1 pouch chocolate chip cookie mix (1 lb 1.5 oz)
- 1 eggs
- 2 cups pretzel twists crushed
- 24 pretzel twists
- 2 tablespoons porter
- 0.5 cup whipping cream

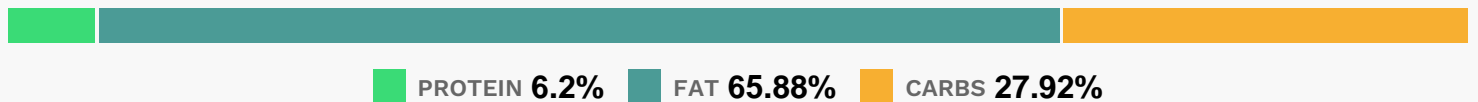
Equipment

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

Directions

- Heat oven to 375F. 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:6.11, Inflammation Score:-3, Nutrition Score:3.7969565767309%

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: 128.63kcal (6.43%), Fat: 10.12g (15.58%), Saturated Fat: 6.18g (38.63%), Carbohydrates: 9.65g (3.22%), Net Carbohydrates: 8.35g (3.04%), Sugar: 0.43g (0.48%), Cholesterol: 25.1mg (8.37%), Sodium: 161.74mg (7.03%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.72mg (1.57%), Protein: 2.14g (4.29%), Manganese: 0.34mg (16.78%), Copper: 0.21mg (10.38%), Iron: 1.5mg (8.35%), Magnesium: 22.78mg (5.69%), Fiber: 1.31g (5.22%), Folate: 20.19µg (5.05%), Zinc: 0.71mg (4.73%), Vitamin A: 230.12IU (4.6%), Phosphorus: 43.78mg (4.38%), Vitamin B1: 0.05mg (3.42%), Vitamin B2: 0.06mg (3.37%), Vitamin B3: 0.59mg (2.95%), Selenium: 1.67µg (2.38%), Potassium: 79.03mg (2.26%), Vitamin E: 0.27mg (1.8%), Calcium: 14.26mg (1.43%), Vitamin K: 1.42µg (1.35%)