



Brown Butter, Oatmeal and Butterscotch Toffee Chip Cookies

♡ Popular

READY IN



45 min.

SERVINGS



36

CALORIES



163 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1.3 cup butterscotch chips
- ☐ 2 large eggs
- ☐ 2.3 cups gold medal flour all-purpose
- ☐ 0.8 cup granulated sugar
- ☐ 0.5 cup heath bar toffee chips/pieces
- ☐ 0.8 teaspoon kosher salt

- ☐ 0.8 cup brown sugar light packed
- ☐ 0.8 cup oats quick
- ☐ 2 sticks butter unsalted
- ☐ 1 teaspoon vanilla extract pure
- ☐ 3 tablespoons vanilla pudding mix instant

Equipment



- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ wire rack
- ☐ stand mixer

Directions

- ☐ Preheat oven to 350 degrees F. and line a large baking sheet with a silpat liner or parchment paper.
- ☐ Place butter into a small saucepan over medium heat. Swirl and heat until deep golden brown.
- ☐ Remove heat and let cool for 5 minutes.
- ☐ Place browned butter and little bits from the pan into a stand mixer along with the brown and granulated sugar. Beat to combine then add eggs and vanilla beating to combine.
- ☐ Add flour, pudding mix, quick oats, baking soda, salt and chips.
- ☐ Mix on low until just combined. With a medium cookie scoop, place dough onto prepared baking sheet about 1 inch apart.
- ☐ Bake for 10 minutes, until baked through.
- ☐ Remove and let cool on baking sheet for 10 minutes before transferring to cooling rack.
- ☐ Serve and enjoy.

Nutrition Facts



 PROTEIN **3.71%**  FAT **37.26%**  CARBS **59.03%**

Properties

Glycemic Index:5.84, Glycemic Load:7.87, Inflammation Score:-2, Nutrition Score:2.1200000203174%

Nutrients (% of daily need)

Calories: 162.8kcal (8.14%), Fat: 6.83g (10.51%), Saturated Fat: 4g (25%), Carbohydrates: 24.35g (8.12%), Net Carbohydrates: 23.9g (8.69%), Sugar: 16.39g (18.22%), Cholesterol: 25.12mg (8.37%), Sodium: 127.4mg (5.54%), Alcohol: 0.04g (100%), Alcohol %: 0.13% (100%), Protein: 1.53g (3.06%), Manganese: 0.13mg (6.53%), Selenium: 4.27µg (6.09%), Vitamin B1: 0.07mg (4.84%), Folate: 16.38µg (4.09%), Vitamin A: 177.78IU (3.56%), Vitamin B2: 0.06mg (3.38%), Iron: 0.53mg (2.93%), Vitamin B3: 0.49mg (2.43%), Phosphorus: 23.45mg (2.35%), Fiber: 0.45g (1.81%), Magnesium: 7.17mg (1.79%), Vitamin E: 0.2mg (1.31%), Copper: 0.02mg (1.17%), Zinc: 0.16mg (1.05%), Vitamin B5: 0.1mg (1.02%)