



Butterfinger® Cookies

READY IN



40 min.

SERVINGS



6

CALORIES



404 kcal

DESSERT

Ingredients

- ☐ 0.8 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 36 pieces nestle® butterfinger® bites candy coarsely chopped
- ☐ 1 large eggs
- ☐ 1.8 cups flour all-purpose
- ☐ 0.8 cup granulated sugar
- ☐ 0.3 teaspoon salt

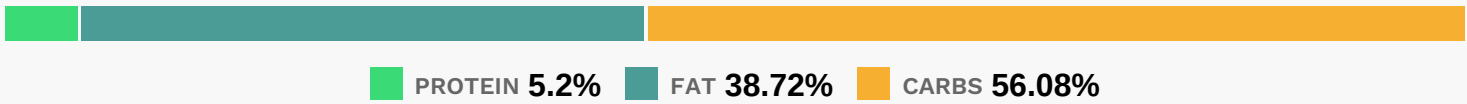
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ blender

Directions

- ☐ Preheat oven to 375 degrees F.
- ☐ Combine flour, baking soda and salt in small bowl. Beat sugar and butter in large mixer bowl until creamy. Beat in egg; gradually beat in flour mixture. Stir in Butterfinger pieces. Drop by slightly rounded tablespoon onto ungreased baking sheets.
- ☐ Bake for 10 to 12 minutes or until lightly browned. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:24.18, Glycemic Load:37.58, Inflammation Score:-6, Nutrition Score:7.0473912664406%

Nutrients (% of daily need)

Calories: 404.43kcal (20.22%), Fat: 17.59g (27.06%), Saturated Fat: 4.05g (25.29%), Carbohydrates: 57.33g (19.11%), Net Carbohydrates: 56.22g (20.44%), Sugar: 27.83g (30.93%), Cholesterol: 31mg (10.33%), Sodium: 438.69mg (19.07%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 5.31g (10.62%), Selenium: 15.24µg (21.78%), Vitamin B1: 0.3mg (19.91%), Folate: 72.5µg (18.13%), Vitamin A: 721.65IU (14.43%), Manganese: 0.28mg (14.08%), Vitamin B2: 0.23mg (13.74%), Vitamin B3: 2.32mg (11.61%), Iron: 1.9mg (10.55%), Phosphorus: 66.05mg (6.6%), Vitamin E: 0.8mg (5.33%), Fiber: 1.1g (4.42%), Copper: 0.07mg (3.6%), Vitamin B5: 0.33mg (3.26%), Magnesium: 12.47mg (3.12%), Zinc: 0.43mg (2.84%), Potassium: 72.18mg (2.06%), Calcium: 18.28mg (1.83%), Vitamin B6: 0.04mg (1.8%), Vitamin B12: 0.1µg (1.59%), Vitamin D: 0.17µg (1.11%)