



Candy Bar Chocolate Chip Cookie Sandwiches

 Popular

READY IN



45 min.

SERVINGS



24

CALORIES



323 kcal

DESSERT

Ingredients

- ☐ 3.5 cups all purpose flour
- ☐ 1 teaspoon baking soda
- ☐ 0.8 cup brown sugar
- ☐ 2 sticks butter softened
- ☐ 10 oz chocolate chips
- ☐ 2 large eggs
- ☐ 1 cup granulated sugar
- ☐ 0.5 teaspoon kosher salt

- ☐ 1 Cups variety of snack size reeses peanut butter
- ☐ 1 Tablespoon vanilla pure

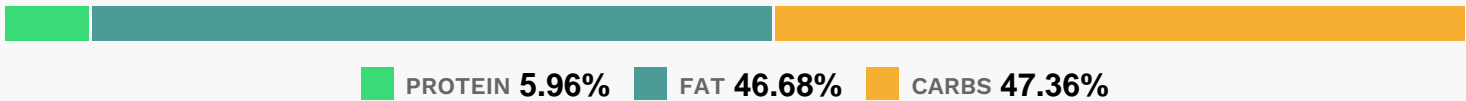
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350 degrees F. In a stand or electric mixer, cream butter and sugars until well combined.
- ☐ Add eggs and vanilla until well combined.
- ☐ Place flour, baking soda and salt in large bowl; mix then slowly add to wet ingredients.
- ☐ Add chocolate chips to combine. Using a cookie scoop take one scoop of cookie dough and place on top of snack size candy bar. Take another scoop of dough and place on bottom of candy bar. Seal edges together by pressing and cupping in hand until candy bar is enclosed with dough.
- ☐ Place onto a parchment or silpat lined baking sheet and bake cookies 9-13 minutes or until cookies are baked to your liking.
- ☐ Let cool for 5 minutes before transferring to cooling rack.
- ☐ Serve with a tall glass of milk, enjoy!

Nutrition Facts



Properties

Glycemic Index:8.71, Glycemic Load:16.15, Inflammation Score:-3, Nutrition Score:5.5143477994463%

Nutrients (% of daily need)

Calories: 322.84kcal (16.14%), Fat: 17.11g (26.32%), Saturated Fat: 8.19g (51.21%), Carbohydrates: 39.05g (13.02%), Net Carbohydrates: 38.04g (13.83%), Sugar: 23g (25.56%), Cholesterol: 35.75mg (11.92%), Sodium: 209.05mg (9.09%), Alcohol: 0.19g (100%), Alcohol %: 0.34% (100%), Protein: 4.92g (9.83%), Manganese: 0.29mg (14.46%), Vitamin B3: 2.52mg (12.61%), Selenium: 8.13µg (11.61%), Folate: 44.91µg (11.23%), Vitamin B1: 0.16mg (10.68%), Vitamin E: 1.25mg (8.35%), Vitamin B2: 0.13mg (7.94%), Phosphorus: 66.95mg (6.69%), Iron: 1.16mg (6.45%), Magnesium: 23.55mg (5.89%), Vitamin A: 257.82IU (5.16%), Fiber: 1.01g (4.03%), Copper: 0.08mg (3.93%), Potassium: 132.02mg (3.77%), Vitamin B6: 0.07mg (3.3%), Zinc: 0.47mg (3.11%), Vitamin B5: 0.28mg (2.77%), Calcium: 26.91mg (2.69%)