

## Candy Bar Crusher Cookies

 Popular

READY IN



45 min.

SERVINGS



24

CALORIES



147 kcal

DESSERT

### Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 1 regular size butterfinger bar crushed
- ☐ 1 cup chocolate chips mini
- ☐ 1 large eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 3 tablespoons vanilla pudding mix instant
- ☐ 0.3 teaspoon kosher salt

- ☐ 6 tablespoons brown sugar light packed
- ☐ 0.5 nestle crunch bar finely chopped
- ☐ 1 stick butter unsalted softened
- ☐ 0.5 teaspoon vanilla extract pure

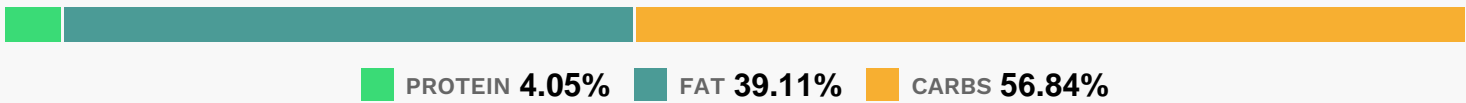
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ wire rack

## Directions

- ☐ Preheat oven to 350 degrees F. and line a large baking sheet with a silpat liner or parchment paper.Cream butter and sugars into a large bowl until well combined. Stir in egg and vanilla, mixing until well combined.
- ☐ Add flour, pudding mix, baking soda and salt.
- ☐ Mix slightly until dough just starts to form then add chocolate chips and crushed/chopped candy bars.
- ☐ Mix until dough is combined.With a medium cookie scoop, place dough onto prepared baking sheet about 1 inch apart.
- ☐ Bake for 11-13 minutes until edges just start to turn golden.
- ☐ Remove and let cool on baking sheet for 10 minutes before transferring to cooling rack.
- ☐ Serve and enjoy!

## Nutrition Facts



## Properties

Glycemic Index:6.05, Glycemic Load:6.5, Inflammation Score:-1, Nutrition Score:1.6382608774887%

Nutrients (% of daily need)

Calories: 146.9kcal (7.34%), Fat: 6.46g (9.93%), Saturated Fat: 3.92g (24.49%), Carbohydrates: 21.11g (7.04%), Net Carbohydrates: 20.67g (7.52%), Sugar: 14.67g (16.3%), Cholesterol: 19.03mg (6.34%), Sodium: 75.15mg (3.27%), Alcohol: 0.03g (100%), Alcohol %: 0.11% (100%), Protein: 1.5g (3.01%), Selenium: 3.07µg (4.38%), Vitamin B1: 0.06mg (3.74%), Folate: 13.9µg (3.48%), Manganese: 0.06mg (3.07%), Vitamin A: 146.07IU (2.92%), Vitamin B2: 0.05mg (2.77%), Iron: 0.48mg (2.67%), Vitamin B3: 0.46mg (2.32%), Fiber: 0.45g (1.78%), Calcium: 16.08mg (1.61%), Phosphorus: 15.43mg (1.54%), Vitamin E: 0.18mg (1.21%)