



Caramel Filled Chocolate Cookies



Vegetarian



Popular

READY IN



180 min.

SERVINGS



48

CALORIES



124 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 1 cup brown sugar packed
- ☐ 1 cup butter softened
- ☐ 48 chocolate-covered caramel candies
- ☐ 2 eggs
- ☐ 2.3 cups flour all-purpose
- ☐ 0.8 cup cocoa powder unsweetened
- ☐ 2 teaspoons vanilla extract

- ☐ 1 cup walnuts chopped
- ☐ 1 tablespoon sugar white

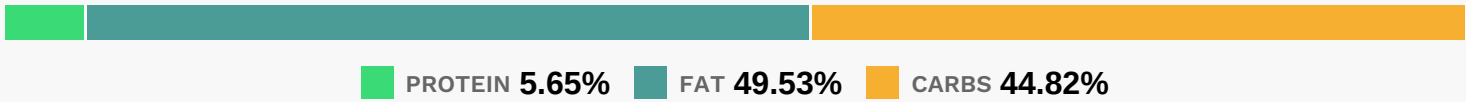
Equipment

- ☐ baking sheet
- ☐ oven

Directions

- ☐ Beat butter until creamy. Gradually beat in white sugar and brown sugar. Beat in eggs and vanilla.
- ☐ Combine flour, baking soda, and cocoa. Gradually add to butter mixture, beating well. Stir in 1/2 cup walnuts. Cover and chill at least 2 hours.
- ☐ Preheat oven to 375 degrees F (190 degrees C).
- ☐ Combine remaining 1/2 cup nuts with the 1 tablespoon sugar. Divide the dough into 4 parts. Work with one part at a time, leaving the remainder in the refrigerator until needed. Divide each part into 12 pieces. Quickly press each piece of dough around a chocolate covered caramel.
- ☐ Roll into a ball. Dip the tops into the sugar mixture.
- ☐ Place sugar side up, 2 inches apart on greased baking sheets.
- ☐ Bake for 8 minutes in the preheated oven.
- ☐ Let cool for 3 to 4 minutes on the baking sheets before removing to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:4.48, Glycemic Load:3.44, Inflammation Score:-2, Nutrition Score:2.4978261159166%

Flavonoids

Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg, Cyanidin: 0.07mg Catechin: 0.87mg, Catechin: 0.87mg, Catechin: 0.87mg, Catechin: 0.87mg Epicatechin: 2.64mg, Epicatechin: 2.64mg, Epicatechin: 2.64mg, Epicatechin:

2.64mg Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg

Nutrients (% of daily need)

Calories: 124.16kcal (6.21%), Fat: 7.1g (10.92%), Saturated Fat: 3.63g (22.66%), Carbohydrates: 14.45g (4.82%), Net Carbohydrates: 13.57g (4.94%), Sugar: 8.66g (9.63%), Cholesterol: 17.71mg (5.9%), Sodium: 68.84mg (2.99%), Alcohol: 0.06g (100%), Alcohol %: 0.27% (100%), Caffeine: 3.45mg (1.15%), Protein: 1.82g (3.64%), Manganese: 0.18mg (8.93%), Copper: 0.1mg (5.09%), Selenium: 2.96µg (4.24%), Vitamin B1: 0.06mg (3.84%), Folate: 14.59µg (3.65%), Fiber: 0.87g (3.49%), Iron: 0.62mg (3.45%), Phosphorus: 33.84mg (3.38%), Magnesium: 12.59mg (3.15%), Vitamin B2: 0.05mg (3.13%), Vitamin A: 135.83IU (2.72%), Vitamin B3: 0.41mg (2.07%), Calcium: 19.67mg (1.97%), Potassium: 58.74mg (1.68%), Zinc: 0.24mg (1.58%), Vitamin E: 0.22mg (1.45%), Vitamin B6: 0.02mg (1.12%)