



Chocolate Confetti Cookies

READY IN



585 min.

SERVINGS



1

CALORIES



6475 kcal

DESSERT

Ingredients

- 4 oz bittersweet chocolate finely chopped
- 0.5 teaspoon baking soda
- 0.5 cup brown sugar light packed
- 1 cup butter softened
- 2 large eggs
- 3.5 cups flour all-purpose
- 1.5 cups granulated sugar
- 1 cup roasted peanuts chopped
- 0.5 teaspoon salt

1 tablespoon vanilla extract

Equipment

baking sheet

baking paper

oven

plastic wrap

hand mixer

Directions

Beat first 4 ingredients at medium speed with an electric mixer until fluffy.

Add eggs, 1 at a time, beating just until blended after each addition.

Stir together flour and next 2 ingredients; gradually add to butter mixture, beating just until blended after each addition. Stir in peanuts and chopped chocolate baking bar.

Shape dough into 4 logs (about 2 inches in diameter); wrap each log in plastic wrap. Chill 8 hours to 3 days.

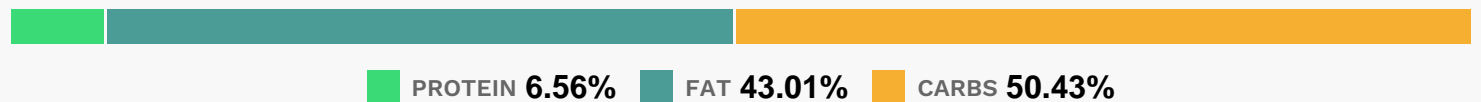
Preheat oven to 35

Cut each log into 1/4-inch-thick slices; place on parchment paper-lined baking sheets.

Bake 8 to 12 minutes or until lightly browned.

Remove from baking sheets to wire racks, and cool completely (about 20 minutes).

Nutrition Facts



Properties

Glycemic Index:195.09, Glycemic Load:451.03, Inflammation Score:-10, Nutrition Score:69.926086840422%

Nutrients (% of daily need)

Calories: 6475.44kcal (323.77%), Fat: 313.9g (482.93%), Saturated Fat: 156.5g (978.13%), Carbohydrates: 827.99g (276%), Net Carbohydrates: 794.11g (288.77%), Sugar: 451.06g (501.18%), Cholesterol: 866.85mg (288.95%), Sodium: 3998.79mg (173.86%), Alcohol: 4.47g (100%), Alcohol %: 0.39% (100%), Caffeine: 97.52mg (32.51%),

Protein: 107.7g (215.4%), Manganese: 8.07mg (403.39%), Selenium: 204.88µg (292.69%), Vitamin B1: 3.99mg (265.75%), Folate: 1039.49µg (259.87%), Vitamin B3: 48.93mg (244.65%), Iron: 33.55mg (186.37%), Vitamin B2: 2.94mg (173.2%), Phosphorus: 1590.02mg (159%), Copper: 3.17mg (158.26%), Magnesium: 569.14mg (142.29%), Fiber: 33.88g (135.51%), Vitamin A: 6269.43IU (125.39%), Potassium: 2608.31mg (74.52%), Zinc: 10.56mg (70.41%), Vitamin B5: 6.22mg (62.21%), Calcium: 488.86mg (48.89%), Vitamin E: 7.25mg (48.32%), Vitamin B6: 0.83mg (41.51%), Vitamin B12: 1.48µg (24.67%), Vitamin K: 25.67µg (24.44%), Vitamin D: 2µg (13.33%)