



## Chocolate Toffee Crinkle Cookies

 Dairy Free

READY IN



60 min.

SERVINGS



24

CALORIES



227 kcal

DESSERT

### Ingredients

- ☐ 8 oz baker's chocolate chopped
- ☐ 0.5 teaspoon baking soda
- ☐ 2 eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 0.3 cup butter
- ☐ 0.3 teaspoon salt
- ☐ 1 cup sugar
- ☐ 24 servings sugar

- ☐ 8 oz toffee chips
- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 1 teaspoon vanilla

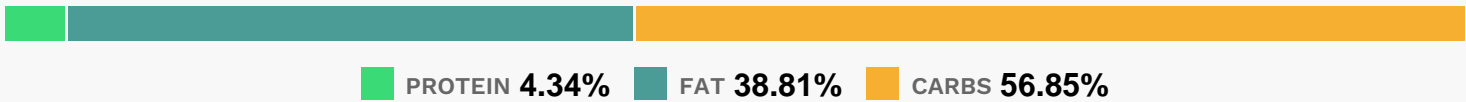
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ hand mixer

## Directions

- ☐ In 1-quart saucepan, heat chocolate and butter over medium-low heat, stirring frequently, until chocolate is melted and mixture is smooth; cool.
- ☐ Heat oven to 350F. Grease or line cookie sheets with cooking parchment paper. In medium bowl, stir together flour, cocoa, baking soda and salt; set aside. In large bowl, beat 1 cup sugar, the eggs and vanilla with electric mixer on medium speed 2 minutes or until well blended.
- ☐ Add cooled chocolate mixture; beat on low speed until combined. Slowly beat in flour mixture until soft dough forms. Stir in toffee bits.
- ☐ Shape dough into 1 1/4-inch balls. Onto ungreased cookie sheets, place balls 2 inches apart. With bottom of glass dipped in sugar, flatten slightly.
- ☐ Bake 8 to 10 minutes or until tops are dry (cookies will be soft in center). Cool 3 minutes; remove from cookie sheets to cooling racks. Cool completely before storing in airtight container.

## Nutrition Facts



## Properties

Glycemic Index:11.09, Glycemic Load:20.91, Inflammation Score:-4, Nutrition Score:5.2882608679812%

## Flavonoids

Catechin: 6.66mg, Catechin: 6.66mg, Catechin: 6.66mg, Catechin: 6.66mg Epicatechin: 15.16mg, Epicatechin: 15.16mg, Epicatechin: 15.16mg, Epicatechin: 15.16mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

## Nutrients (% of daily need)

Calories: 227.01kcal (11.35%), Fat: 10.54g (16.22%), Saturated Fat: 5.59g (34.95%), Carbohydrates: 34.74g (11.58%), Net Carbohydrates: 32.67g (11.88%), Sugar: 26.44g (29.38%), Cholesterol: 23.47mg (7.82%), Sodium: 90.09mg (3.92%), Alcohol: 0.06g (100%), Alcohol %: 0.14% (100%), Caffeine: 9.62mg (3.21%), Protein: 2.65g (5.3%), Manganese: 0.47mg (23.75%), Copper: 0.35mg (17.67%), Iron: 2.15mg (11.94%), Magnesium: 37.71mg (9.43%), Fiber: 2.08g (8.3%), Zinc: 1.08mg (7.18%), Selenium: 4.42µg (6.32%), Phosphorus: 62.24mg (6.22%), Vitamin B1: 0.07mg (4.54%), Vitamin A: 213.24IU (4.26%), Vitamin B2: 0.07mg (4.23%), Folate: 16.78µg (4.2%), Potassium: 110.55mg (3.16%), Vitamin B3: 0.54mg (2.69%), Calcium: 17.88mg (1.79%), Vitamin E: 0.24mg (1.62%), Vitamin K: 1.23µg (1.18%), Vitamin B5: 0.12mg (1.18%)