



Double Butterscotch Cookies

READY IN



30 min.

SERVINGS



42

CALORIES



228 kcal

DESSERT

Ingredients

- ☐ 10 ounces fries english (7-)
- ☐ 3 teaspoons baking soda
- ☐ 4 cups brown sugar packed
- ☐ 0.5 cup butter softened
- ☐ 3 teaspoons cream of tartar
- ☐ 4 eggs
- ☐ 6 cups flour all-purpose
- ☐ 1 cup pecans finely chopped
- ☐ 1 teaspoon salt

- ☐ 0.5 cup shortening
- ☐ 1 tablespoon vanilla extract

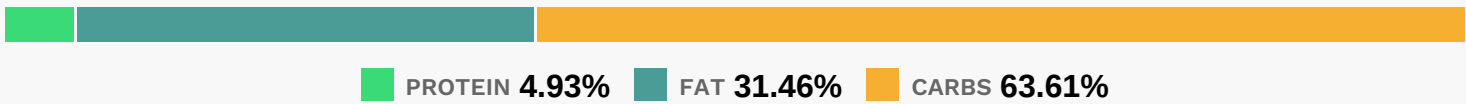
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ plastic wrap

Directions

- ☐ In a large bowl, beat the butter, shortening and brown sugar for 2 minutes or until mixture resembles wet sand.
- ☐ Add eggs, one at a time, beating well after each addition. Beat in vanilla.
- ☐ Combine the flour, baking soda, cream of tartar and salt; gradually add to the brown sugar mixture and mix well. Stir in toffee bits and pecans.
- ☐ Shape into three 14-in. rolls (mixture will be slightly crumbly); wrap each in plastic wrap. Refrigerate for 4 hours or until firm.
- ☐ Unwrap and cut into 1/2-in. slices.
- ☐ Place 2 in. apart on greased baking sheets.
- ☐ Bake at 375° for 9–11 minutes or until lightly browned. Cool for 1–2 minutes before removing from pans to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:4.75, Glycemic Load:10.98, Inflammation Score:-2, Nutrition Score:4.3221738986347%

Flavonoids

Cyanidin: 0.28mg, Cyanidin: 0.28mg, Cyanidin: 0.28mg, Cyanidin: 0.28mg Delphinidin: 0.19mg, Delphinidin: 0.19mg, Delphinidin: 0.19mg, Delphinidin: 0.19mg Catechin: 0.19mg, Catechin: 0.19mg, Catechin: 0.19mg, Catechin: 0.19mg Epigallocatechin: 0.15mg, Epigallocatechin: 0.15mg, Epigallocatechin: 0.15mg, Epigallocatechin: 0.15mg

Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Epigallocatechin 3–gallate: 0.06mg, Epigallocatechin 3–gallate: 0.06mg, Epigallocatechin 3–gallate: 0.06mg, Epigallocatechin 3–gallate: 0.06mg

Nutrients (% of daily need)

Calories: 228.49kcal (11.42%), Fat: 8.08g (12.44%), Saturated Fat: 2.63g (16.41%), Carbohydrates: 36.78g (12.26%), Net Carbohydrates: 35.74g (13%), Sugar: 20.53g (22.81%), Cholesterol: 21.4mg (7.13%), Sodium: 196.4mg (8.54%), Alcohol: 0.11g (100%), Alcohol %: 0.23% (100%), Protein: 2.85g (5.7%), Manganese: 0.27mg (13.49%), Selenium: 7.75µg (11.07%), Vitamin B1: 0.16mg (10.98%), Folate: 36.99µg (9.25%), Iron: 1.22mg (6.76%), Vitamin B2: 0.11mg (6.71%), Vitamin B3: 1.26mg (6.32%), Phosphorus: 41.49mg (4.15%), Fiber: 1.04g (4.14%), Potassium: 128.9mg (3.68%), Copper: 0.07mg (3.63%), Magnesium: 10.77mg (2.69%), Calcium: 25.6mg (2.56%), Vitamin B5: 0.25mg (2.49%), Zinc: 0.33mg (2.19%), Vitamin B6: 0.04mg (2.07%), Vitamin E: 0.3mg (2.02%), Vitamin A: 91.61IU (1.83%), Vitamin K: 1.64µg (1.57%)