



Doubled Stuffed Biscoff Cookies

READY IN



45 min.

SERVINGS



16

CALORIES



290 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup biscoff crunchy spread
- ☐ 0.5 cup brown sugar
- ☐ 0.5 cup butter
- ☐ 1 cup chocolate chips
- ☐ 2 large eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 0.7 cup sugar
- ☐ 1 teaspoon vanilla

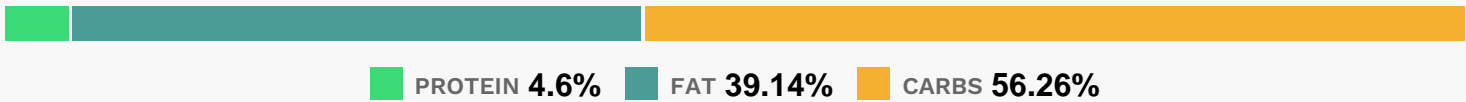
Equipment

- ☐ bowl
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350 degrees F. In a stand of electric mixer, beat the butter and sugars until light and fluffy.
- ☐ Add eggs and vanilla, creamy biscoff, and mix until batter is smooth.
- ☐ Place flour and baking soda into a small bowl.
- ☐ Add to batter and mix on low speed until combined. Fold in chocolate chips. Batter will remain sticky and wet. You can refrigerate batter for about 1/2 hour to have firmer dough to work with, or you can work with the dough as is, but some of it will cling to your hands as you stuff it with the remaining Biscoff. I chose to just work with the batter as is because I didn't have the patience to refrigerate it.
- ☐ Scoop a large spoonful of dough and flatten it into the palm of your hand.
- ☐ Add in about 1 tbsp of crunchy Biscoff spread into the middle. Then fold cookie dough back up so that it seals and covers the Biscoff spread entirely.
- ☐ Bake for about 12 minutes or until edges are golden brown.
- ☐ Remove and let cool for a few minutes before serving.

Nutrition Facts



Properties

Glycemic Index:12.19, Glycemic Load:16.6, Inflammation Score:-2, Nutrition Score:3.7060869102893%

Nutrients (% of daily need)

Calories: 290.43kcal (14.52%), Fat: 12.74g (19.6%), Saturated Fat: 6.62g (41.38%), Carbohydrates: 41.21g (13.74%), Net Carbohydrates: 40.68g (14.79%), Sugar: 23.99g (26.66%), Cholesterol: 38.5mg (12.83%), Sodium: 125.31mg (5.45%), Alcohol: 0.09g (100%), Alcohol %: 0.16% (100%), Protein: 3.37g (6.73%), Selenium: 8.74µg (12.49%),

Vitamin B1: 0.16mg (10.41%), Folate: 38.96µg (9.74%), Vitamin B2: 0.13mg (7.6%), Manganese: 0.14mg (7.01%), Iron: 1.07mg (5.95%), Vitamin B3: 1.17mg (5.85%), Vitamin A: 211.02IU (4.22%), Phosphorus: 35.46mg (3.55%), Calcium: 21.99mg (2.2%), Fiber: 0.53g (2.11%), Potassium: 73.05mg (2.09%), Vitamin B5: 0.2mg (1.98%), Copper: 0.04mg (1.83%), Vitamin E: 0.24mg (1.61%), Zinc: 0.23mg (1.51%), Magnesium: 5.84mg (1.46%), Vitamin B12: 0.07µg (1.13%), Vitamin B6: 0.02mg (1.12%)