

Doubletree Copycats aka Christie Cookies

Popular

READY IN

23 min.





DESSERT

Ingredients

4.5	oz all purpose flour
0.5	cup bits of brittle
0.5	teaspoon double-acting baking powder
0.5	teaspoon baking soda
1cu	p chocolate chips dark
1 lar	ge eggs
1.1 c	ups food processor (measure, then grind)

0.3 cup granulated sugar

	0.8 cup brown sugar light packed
	0.5 scant teaspoon salt (Morton Kosher)
	4 oz butter unsalted cold (1 stick)
	1 teaspoon vanilla
	0.8 cups walnuts toasted chopped
Εq	uipment
	bowl
	baking sheet
	oven
	blender
	wax paper
Di	rections
	Mix flour, baking powder, baking soda and salt, set aside.Cream butter and sugars in large mixer bowl.
	Add egg and vanilla and stir until mixed.
	Add flour mixture and oatmeal gradually, stirring until incorporated. Stir in
	Heath Bits, Chocolate Chips, and nuts. Scoop dough up with a quarter cup measure and shape into big balls. Press them slightly to make discs. Set the discs on a plate and chill for a few hours or until firm. Note: You can bake these without chilling, but I liked the texture better after chilling.
	Place on parchment lined cookie sheets about 3 inches apart.
	Bake at 375 degrees for 8–13 minutes. Cookies should still be slightly underdone (I didn't want mine underdone and cooked them I2–13). Move to wax paper lined counter to cool, do not use wire racks. (I did both – wire racks made the cookies crispier, cooling on rack helps internal cooking for underdone cookies and probably makes them chewier).
	Nutrition Facts
	PROTEIN 7.94% FAT 50.07% CARBS 41.99%

Properties

Glycemic Index:18.36, Glycemic Load:7.65, Inflammation Score:-3, Nutrition Score:5.8473912425663%

Flavonoids

Cyanidin: 0.17mg, Cyanidin: 0.17mg, Cyanidin: 0.17mg, Cyanidin: 0.17mg

Nutrients (% of daily need)

Calories: 306.43kcal (15.32%), Fat: 17.32g (26.65%), Saturated Fat: 8.74g (54.64%), Carbohydrates: 32.69g (10.9%), Net Carbohydrates: 30.68g (11.15%), Sugar: 19.62g (21.8%), Cholesterol: 30.83mg (10.28%), Sodium: 227.17mg (9.88%), Alcohol: 0.1g (100%), Alcohol %: 0.15% (100%), Protein: 6.18g (12.36%), Manganese: 0.3mg (15.19%), Vitamin B1: 0.16mg (10.55%), Copper: 0.19mg (9.59%), Folate: 38.29µg (9.57%), Selenium: 6.03µg (8.62%), Fiber: 2.02g (8.07%), Phosphorus: 78.7mg (7.87%), Calcium: 77.19mg (7.72%), Vitamin E: 1.06mg (7.06%), Magnesium: 26.29mg (6.57%), Zinc: 0.93mg (6.18%), Vitamin B2: 0.1mg (6.07%), Iron: 1mg (5.54%), Vitamin B3: 0.9mg (4.49%), Vitamin A: 224.24IU (4.48%), Potassium: 154.1mg (4.4%), Vitamin B6: 0.07mg (3.62%), Vitamin B12: 0.18µg (3.05%), Vitamin B5: 0.25mg (2.51%), Vitamin K: 1.76µg (1.68%), Vitamin D: 0.19µg (1.29%)