



Dulce de Leche Stuffed Chocolate Chip Pecan Cookies

READY IN



105 min.

SERVINGS



36

CALORIES



350 kcal

DESSERT

Ingredients

- ☐ 13.4 oz condensed milk sweetened canned (caramelized condensed milk)
- ☐ 1.5 cups butter softened
- ☐ 1.3 cups granulated sugar
- ☐ 1.3 cups brown sugar packed
- ☐ 1 tablespoon vanilla
- ☐ 2 large eggs
- ☐ 4 cups flour all-purpose
- ☐ 2 teaspoons baking soda

- ☐ 1 teaspoon salt
- ☐ 4 cups semi chocolate chips
- ☐ 1 cup pecans toasted chopped

Equipment

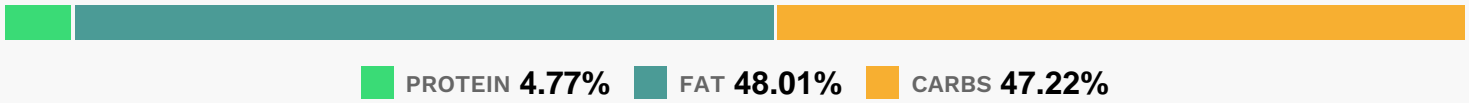
- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer
- ☐ wooden spoon
- ☐ aluminum foil
- ☐ ice cream scoop
- ☐ measuring cup

Directions

- ☐ Line baking sheet with waxed paper or foil. Spoon 36 slightly scant level measuring teaspoonfuls dulce de leche onto lined baking sheet. Freeze 1 hour or until slightly firm (will not freeze solid).
- ☐ Heat oven to 350°F. In large bowl, beat butter, sugars, vanilla and eggs with electric mixer on medium speed, or mix well with spoon until well blended. Lightly spoon flour into measuring cup; level off. Stir in flour, baking soda and salt. Using heavy-duty wooden spoon, stir in chips and pecans; dough will be stiff and chunky (you may need to use your hands).
- ☐ Drop dough by 1/4 cupfuls or #16 ice cream scoop about 3 inches apart onto cooking parchment-lined cookie sheet. Press thumb into center of each cookie to make deep indentation, but do not press all the way to cookie sheet.
- ☐ Place 1 dollop of the dulce de leche into center of each cookie making sure to form dough around dollop to enclose. You may have to return dulce de leche dollops to freezer if they become too warm to work with.
- ☐ Bake 12 to 15 minutes or until light brown (centers will be soft). Cool 1 to 2 minutes.
- ☐ Remove from cookie sheets to cooling racks.
- ☐ Freezer Instructions: Make cookies as directed through step

- ☐
- Place cookies on a baking sheet and freeze 1 hour or until firm.
- ☐
- Place frozen cookie dough balls in a plastic zip-top freezer bag. When ready to bake, place on baking sheet and bake as directed.

Nutrition Facts



Properties

Glycemic Index:7.39, Glycemic Load:16.03, Inflammation Score:-4, Nutrition Score:7.1217391698257%

Flavonoids

Cyanidin: 0.33mg, Cyanidin: 0.33mg, Cyanidin: 0.33mg, Cyanidin: 0.33mg Delphinidin: 0.22mg, Delphinidin: 0.22mg, Delphinidin: 0.22mg, Delphinidin: 0.22mg Catechin: 0.22mg, Catechin: 0.22mg, Catechin: 0.22mg, Catechin: 0.22mg Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg, Epigallocatechin: 0.17mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg, Epigallocatechin 3-gallate: 0.07mg

Nutrients (% of daily need)

Calories: 349.74kcal (17.49%), Fat: 18.85g (29.01%), Saturated Fat: 10.14g (63.39%), Carbohydrates: 41.73g (13.91%), Net Carbohydrates: 39.46g (14.35%), Sugar: 27.64g (30.71%), Cholesterol: 35.46mg (11.82%), Sodium: 208.08mg (9.05%), Alcohol: 0.12g (100%), Alcohol %: 0.21% (100%), Caffeine: 17.2mg (5.73%), Protein: 4.21g (8.42%), Manganese: 0.5mg (25.18%), Copper: 0.31mg (15.7%), Selenium: 9.15µg (13.07%), Iron: 2.11mg (11.75%), Magnesium: 45.92mg (11.48%), Phosphorus: 110.18mg (11.02%), Vitamin B1: 0.15mg (9.77%), Fiber: 2.27g (9.06%), Vitamin B2: 0.14mg (8.46%), Folate: 28.91µg (7.23%), Zinc: 0.91mg (6.08%), Vitamin A: 291.23IU (5.82%), Calcium: 56.89mg (5.69%), Potassium: 196.77mg (5.62%), Vitamin B3: 1.06mg (5.31%), Vitamin E: 0.43mg (2.89%), Vitamin B5: 0.29mg (2.89%), Vitamin K: 2.32µg (2.21%), Vitamin B12: 0.12µg (2.05%), Vitamin B6: 0.03mg (1.64%)