



## Firefighter's Favorite Chocolate Chip Cookie

READY IN



45 min.

SERVINGS



60

CALORIES



119 kcal

DESSERT

### Ingredients

- ☐ 1.1 teaspoons baking soda
- ☐ 0.5 cup brown sugar packed
- ☐ 1 cup butter softened
- ☐ 8.4 ounce bars chocolate covered toffee english chopped
- ☐ 2 eggs
- ☐ 2.5 cups flour all-purpose
- ☐ 1 teaspoon salt
- ☐ 12 ounces semi chocolate chips
- ☐ 1 tablespoon vanilla extract

☐ 0.5 cup sugar white

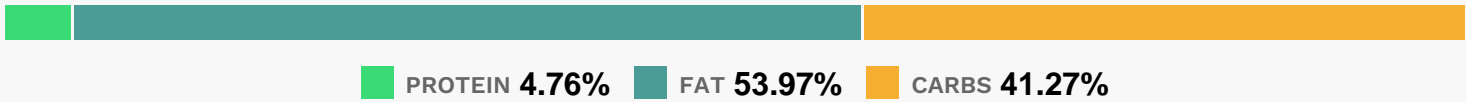
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

## Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ In a medium bowl combine the flour, salt and baking soda.
- ☐ In a large bowl, cream the butter and sugars.
- ☐ Mix until smooth.
- ☐ Add the vanilla and the eggs and beat well. Gradually add the flour mixture until well combined. Stir in the chocolate chips and chopped candy bars.
- ☐ Mix until combined.
- ☐ Drop spoonfuls of dough onto ungreased baking sheets.
- ☐ Bake at 350 degrees F (175 degrees C) for 10 to 12 minutes. Immediately remove the cookies from the sheet and let them cool on racks.

## Nutrition Facts



## Properties

Glycemic Index:3.63, Glycemic Load:4.36, Inflammation Score:-2, Nutrition Score:2.7026087116936%

## Nutrients (% of daily need)

Calories: 118.75kcal (5.94%), Fat: 7.13g (10.97%), Saturated Fat: 4.22g (26.37%), Carbohydrates: 12.27g (4.09%), Net Carbohydrates: 11.24g (4.09%), Sugar: 6.52g (7.25%), Cholesterol: 14.05mg (4.68%), Sodium: 87.7mg (3.81%), Alcohol: 0.07g (100%), Alcohol %: 0.39% (100%), Caffeine: 8.05mg (2.68%), Protein: 1.41g (2.83%), Manganese: 0.19mg (9.51%), Copper: 0.15mg (7.53%), Iron: 1.11mg (6.18%), Magnesium: 20.62mg (5.15%), Selenium: 3.03µg (4.33%), Fiber: 1.03g (4.11%), Phosphorus: 36.49mg (3.65%), Vitamin B1: 0.04mg (2.99%), Folate: 10.35µg (2.59%), Vitamin B2: 0.04mg (2.36%), Zinc: 0.34mg (2.28%), Vitamin A: 106.85IU (2.14%), Potassium: 71.83mg (2.05%),

Vitamin B3: 0.4mg (2.01%), Vitamin E: 0.16mg (1.09%), Calcium: 10.51mg (1.05%)