



Fudgy Rolo Brownie Cookies

 Popular

READY IN



85 min.

SERVINGS



12

CALORIES



254 kcal

DESSERT

Ingredients

- ☐ 0.3 cup all purpose flour
- ☐ 0.3 teaspoon double-acting baking powder
- ☐ 0.5 cup brown sugar
- ☐ 3 tablespoons butter
- ☐ 1 cup rolos and caramels chopped
- ☐ 8 ounces chocolate chips
- ☐ 2 eggs
- ☐ 1 pinch salt

☐ 1 teaspoon vanilla extract

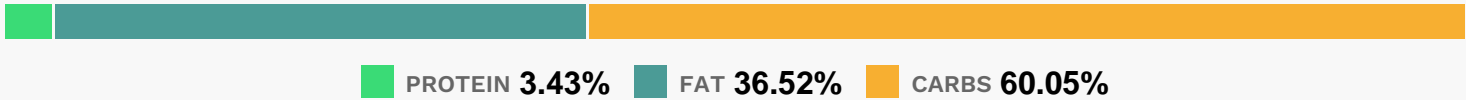
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ pot
- ☐ blender
- ☐ double boiler
- ☐ microwave
- ☐ ice cream scoop

Directions

- ☐ Place the chocolate chips and butter in a microwave safe bowl, heat them on high until melted in 30 second intervals and mix until smooth. (You can also melt the chocolate in a bowl over a pot of simmering water, aka a double boiler.)Beat the eggs and sugar until the mixture starts to turn pale.Slowly pour in the melted chocolate while mixing. (For those of us that are space impaired and do not have a mixer, mix a tablespoon of the chocolate into the eggs followed by two tablespoons and finally the remaining chocolate. This is known as tempering and it slowly brings the eggs up to the temperature of the chocolate so that they do not cook when you mix in the rest of the chocolate.)
- ☐ Mix in the vanilla extract followed by the mixture of the flour, baking powder and salt.Fold in the rolos and caramels.Chill in the fridge or freezer until solid enough to work with.Spoon balls of the 'dough' onto a pair of parchment or silicon lined baking sheets.
- ☐ Bake in a pre-heated 350F oven for 11 minutes, remove and let cool for 10 minutes before transferring to racks to cool completely.Tip: Use an ice cream scoop to ensure that all of your cookies are the same size. I used a two tablespoon scoop for these large cookies; use a one tablespoon scoop for smaller, 2 bite cookies.

Nutrition Facts



Properties

Glycemic Index:23.5, Glycemic Load:11.81, Inflammation Score:-1, Nutrition Score:2.3139130670739%

Nutrients (% of daily need)

Calories: 253.87kcal (12.69%), Fat: 10.57g (16.26%), Saturated Fat: 5.9g (36.86%), Carbohydrates: 39.09g (13.03%), Net Carbohydrates: 39g (14.18%), Sugar: 32.69g (36.32%), Cholesterol: 36.19mg (12.06%), Sodium: 95.95mg (4.17%), Alcohol: 0.11g (100%), Alcohol %: 0.23% (100%), Protein: 2.23g (4.46%), Vitamin B2: 0.1mg (6.04%), Calcium: 58.72mg (5.87%), Selenium: 3.93µg (5.61%), Phosphorus: 43.8mg (4.38%), Potassium: 123.57mg (3.53%), Vitamin B1: 0.05mg (3.38%), Vitamin A: 135.35IU (2.71%), Folate: 10.79µg (2.7%), Vitamin B5: 0.27mg (2.66%), Iron: 0.39mg (2.18%), Vitamin B12: 0.13µg (2.17%), Manganese: 0.03mg (1.73%), Vitamin E: 0.25mg (1.67%), Magnesium: 5.95mg (1.49%), Vitamin B6: 0.03mg (1.45%), Zinc: 0.21mg (1.41%), Vitamin B3: 0.25mg (1.26%)