



Giant Chocolate-Toffee Cookies

READY IN



45 min.

SERVINGS



18

CALORIES



389 kcal

DESSERT

Ingredients

- ☐ 0.5 cup flour
- ☐ 1 teaspoon double-acting baking powder
- ☐ 1.8 cups brown sugar packed ()
- ☐ 7 ounce chocolate bar english coarsely chopped (such as Heath)
- ☐ 4 large eggs
- ☐ 0.3 teaspoon salt
- ☐ 1 pound bittersweet chocolate unsweetened chopped (not)
- ☐ 0.3 cup butter unsalted ()
- ☐ 1 tablespoon vanilla extract

☐ 1 cup walnuts toasted chopped

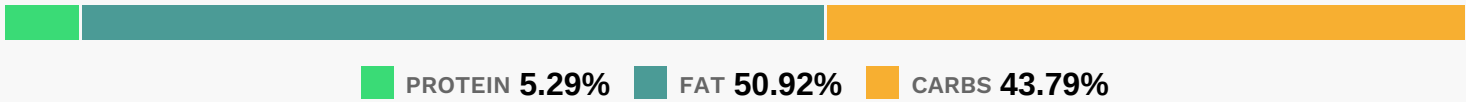
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ double boiler
- ☐ hand mixer

Directions

- ☐ Combine flour, baking powder and salt in small bowl; whisk to blend. Stir chocolate and butter in top of double boiler set over simmering water until melted and smooth.
- ☐ Remove from over water. Cool mixture to lukewarm.
- ☐ Using electric mixer, beat sugar and eggs in bowl until thick, about 5 minutes. Beat in chocolate mixture and vanilla. Stir in flour mixture, then toffee and nuts. Chill batter until firm, about 45 minutes.
- ☐ Preheat oven to 350°F. Line 2 large baking sheets with parchment or waxed paper. Drop batter by 1/4 cupfuls onto sheets, spacing 2 1/2 inches apart.
- ☐ Bake just until tops are dry and cracked but cookies are still soft to touch, about 15 minutes. Cool on sheets. (Can be made 2 days ahead. Store airtight at room temperature.)

Nutrition Facts



Properties

Glycemic Index:11.67, Glycemic Load:2.95, Inflammation Score:-4, Nutrition Score:9.5669565761219%

Flavonoids

Cyanidin: 0.18mg, Cyanidin: 0.18mg, Cyanidin: 0.18mg, Cyanidin: 0.18mg

Nutrients (% of daily need)

Calories: 388.95kcal (19.45%), Fat: 22.24g (34.22%), Saturated Fat: 10.62g (66.39%), Carbohydrates: 43.03g (14.34%), Net Carbohydrates: 39.28g (14.28%), Sugar: 32.96g (36.62%), Cholesterol: 49.95mg (16.65%), Sodium: 82.96mg (3.61%), Alcohol: 0.25g (100%), Alcohol %: 0.38% (100%), Caffeine: 30.49mg (10.16%), Protein: 5.2g (10.4%), Manganese: 0.81mg (40.65%), Copper: 0.64mg (31.83%), Magnesium: 83.99mg (21%), Iron: 3.63mg (20.15%), Phosphorus: 154.24mg (15.42%), Fiber: 3.75g (14.99%), Selenium: 8.06µg (11.52%), Zinc: 1.41mg (9.41%), Potassium: 299.75mg (8.56%), Calcium: 68.45mg (6.85%), Vitamin B2: 0.1mg (5.91%), Folate: 18.25µg (4.56%), Vitamin B1: 0.07mg (4.39%), Vitamin B6: 0.08mg (3.86%), Vitamin B5: 0.38mg (3.76%), Vitamin B3: 0.64mg (3.21%), Vitamin A: 156.99IU (3.14%), Vitamin E: 0.45mg (3.01%), Vitamin B12: 0.18µg (3.01%), Vitamin K: 3.06µg (2.91%), Vitamin D: 0.27µg (1.8%)