



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



PROTEIN 5.29% **FAT 50.92%** **CARBS 43.79%**

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 B12: 0.18µg (3.01%), Vitamin E: 0.45mg (3.01%), Vitamin K: 3.06µg (2.91%), Vitamin D: 0.27µg (1.8%)