



Giant Happy Birthday Cookie For One

 Popular

READY IN



45 min.

SERVINGS



1

CALORIES



1036 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon baking soda
- ☐ 1 tablespoon butterfinger bar crushed
- ☐ 1 tablespoon chocolate chips mini
- ☐ 2 tablespoons eggs beaten
- ☐ 6 tablespoons gold medal flour all-purpose
- ☐ 2 tablespoons granulated sugar
- ☐ 1 tablespoon heath bar crushed
- ☐ 0.3 teaspoon kosher salt

- ☐ 2 tablespoons brown sugar light packed
- ☐ 1 tablespoon snickers candy bars finely chopped
- ☐ 2 tablespoons butter unsalted softened
- ☐ 0.3 teaspoon vanilla extract pure
- ☐ 1.5 tablespoons vanilla pudding mix
- ☐ 1 tablespoon m and m's mini

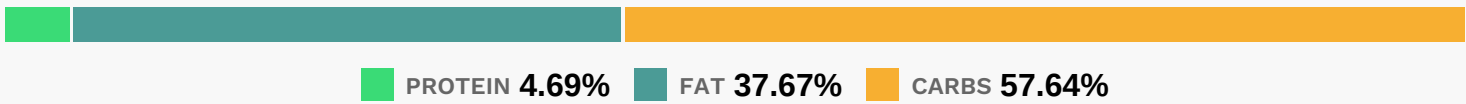
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ wire rack

Directions

- ☐ Preheat oven to 350 degrees and line a baking sheet with a silpat liner or parchment paper.In a medium bowl, cream the butter and sugars. Stir in the beaten egg, vanilla, flour, baking soda and salt. Stir in the chocolate chips, M and M's, Snickers, Butterfinger and
- ☐ Heath bars then transfer dough to prepared baking sheet. Press evenly into a round.
- ☐ Bake for 12-15 minutes, until golden brown.
- ☐ Let cool on cookie sheet for 10 minutes before transferring to cooling rack.
- ☐ Serve and enjoy!

Nutrition Facts



Properties

Glycemic Index:200.09, Glycemic Load:46.41, Inflammation Score:-6, Nutrition Score:13.063478337682%

Nutrients (% of daily need)

Calories: 1036.01kcal (51.8%), Fat: 43.78g (67.36%), Saturated Fat: 24.64g (154.02%), Carbohydrates: 150.75g (50.25%), Net Carbohydrates: 147.66g (53.69%), Sugar: 105.98g (117.75%), Cholesterol: 180.01mg (60%), Sodium: 1184.79mg (51.51%), Alcohol: 0.34g (100%), Alcohol %: 0.18% (100%), Protein: 12.27g (24.53%), Selenium: 26.77µg (38.24%), Folate: 104.82µg (26.21%), Vitamin B1: 0.39mg (26.04%), Vitamin B2: 0.4mg (23.67%), Manganese: 0.45mg (22.56%), Vitamin A: 949.95IU (19%), Iron: 3.39mg (18.83%), Vitamin B3: 3.59mg (17.93%), Phosphorus: 155.56mg (15.56%), Fiber: 3.09g (12.35%), Calcium: 105.31mg (10.53%), Vitamin E: 1.42mg (9.49%), Copper: 0.17mg (8.67%), Vitamin B5: 0.85mg (8.47%), Magnesium: 32.95mg (8.24%), Zinc: 1.23mg (8.22%), Vitamin D: 1.01µg (6.74%), Potassium: 209.38mg (5.98%), Vitamin B12: 0.34µg (5.66%), Vitamin B6: 0.1mg (5.15%), Vitamin K: 2.74µg (2.61%)