



## Giant Toffee Chocolate Chip Cookies

READY IN



45 min.

SERVINGS



24

CALORIES



244 kcal

DESSERT

### Ingredients

- 0.5 teaspoon double-acting baking powder
- 1 teaspoon baking soda
- 1 cup brown sugar packed
- 0.5 cup buttermilk
- 1 eggs
- 2 cups flour all-purpose
- 0.3 cup honey
- 0.3 teaspoon salt
- 2 cups semi chocolate chips

- 0.5 cup shortening
- 1 cup chocolate white chopped

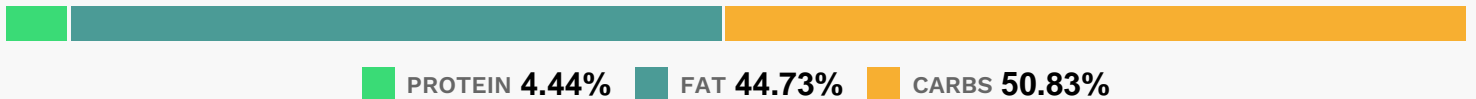
## Equipment

- bowl
- baking sheet
- oven

## Directions

- Heat oven to 350 degrees F (175 degrees C).
- In a large bowl, mix brown sugar, buttermilk, shortening, honey, and egg. Stir in flour, baking soda, baking powder, and salt. Stir in chocolate chips and chopped white chocolate.
- Drop dough by level 1/4 cupfuls about 2 inches apart onto ungreased cookie sheets.
- Bake 12 to 14 minutes, or until edges are golden brown. Cool for 4 minutes, and remove from cookie sheets.

## Nutrition Facts



## Properties

Glycemic Index:13.34, Glycemic Load:9.64, Inflammation Score:-2, Nutrition Score:4.6973913358929%

## Nutrients (% of daily need)

Calories: 243.5kcal (12.18%), Fat: 12.22g (18.81%), Saturated Fat: 5.61g (35.05%), Carbohydrates: 31.25g (10.42%), Net Carbohydrates: 29.75g (10.82%), Sugar: 20.82g (23.13%), Cholesterol: 9.43mg (3.14%), Sodium: 96.05mg (4.18%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 12.9mg (4.3%), Protein: 2.73g (5.46%), Manganese: 0.28mg (13.99%), Copper: 0.21mg (10.68%), Iron: 1.57mg (8.72%), Selenium: 5.93µg (8.46%), Magnesium: 30.99mg (7.75%), Phosphorus: 70.14mg (7.01%), Vitamin B1: 0.09mg (6.26%), Fiber: 1.5g (6%), Vitamin B2: 0.09mg (5.45%), Folate: 20.72µg (5.18%), Calcium: 41.36mg (4.14%), Vitamin B3: 0.8mg (4.01%), Potassium: 135.26mg (3.86%), Zinc: 0.56mg (3.76%), Vitamin K: 3.9µg (3.72%), Vitamin E: 0.43mg (2.88%), Vitamin B5: 0.21mg (2.15%), Vitamin B12: 0.1µg (1.62%), Vitamin B6: 0.02mg (1.12%)