

# Java Chip Cookies

 Vegetarian

READY IN



585 min.

SERVINGS



1

CALORIES



5976 kcal

DESSERT

## Ingredients

- 0.5 teaspoon baking soda
- 0.5 cup firmly brown sugar light packed
- 1 cup butter softened
- 5.6 oz chocolate-covered toffee candy bars finely chopped
- 2 large eggs
- 3.5 cups flour all-purpose
- 1.5 cups granulated sugar
- 3 tablespoons coffee granules instant

- 0.5 teaspoon salt
- 1 tablespoon vanilla extract

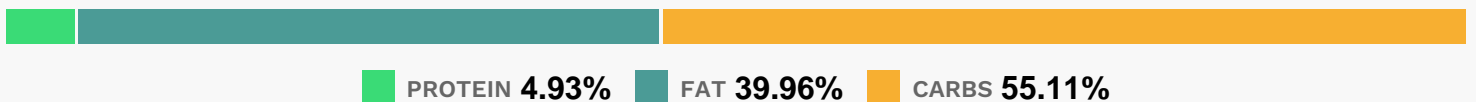
## Equipment

- baking sheet
- baking paper
- oven
- plastic wrap
- hand mixer

## Directions

- Beat first 5 ingredients at medium speed with an electric mixer until fluffy.
- Add eggs, 1 at a time, beating just until blended after each addition.
- Stir together flour and next 2 ingredients; gradually add to butter mixture, beating just until blended after each addition. Stir in finely chopped candy bars.
- Shape dough into 4 logs (about 2 inches in diameter); wrap each log in plastic wrap. Chill 8 hours to 3 days.
- Preheat oven to 35
- Cut each log into 1/4-inch-thick slices; place on parchment paper-lined baking sheets.
- Bake 8 to 12 minutes or until lightly browned.
- Remove from baking sheets to wire racks, and cool completely (about 20 minutes).

## Nutrition Facts



## Properties

Glycemic Index:218.09, Glycemic Load:463.81, Inflammation Score:-10, Nutrition Score:68.179130471271%

## Nutrients (% of daily need)

Calories: 5975.85kcal (298.79%), Fat: 266.62g (410.18%), Saturated Fat: 159.4g (996.22%), Carbohydrates: 827.25g (275.75%), Net Carbohydrates: 798.13g (290.23%), Sugar: 447.52g (497.24%), Cholesterol: 864.81mg (288.27%),

Sodium: 3392.57mg (147.5%), Alcohol: 4.47g (100%), Alcohol %: 0.41% (100%), Caffeine: 598.01mg (199.34%), Protein: 74.06g (148.12%), Manganese: 6.48mg (323.82%), Selenium: 197.1µg (281.56%), Iron: 42.61mg (236.7%), Vitamin B1: 3.54mg (236.16%), Folate: 855.53µg (213.88%), Copper: 3.61mg (180.47%), Vitamin B2: 2.9mg (170.57%), Vitamin B3: 32.08mg (160.4%), Magnesium: 535.3mg (133.82%), Phosphorus: 1264.58mg (126.46%), Vitamin A: 6274.65IU (125.49%), Fiber: 29.12g (116.47%), Potassium: 2498.5mg (71.39%), Zinc: 9.94mg (66.3%), Vitamin E: 7.52mg (50.1%), Vitamin B5: 4.53mg (45.27%), Calcium: 409.6mg (40.96%), Vitamin B12: 1.72µg (28.67%), Vitamin K: 29.38µg (27.98%), Vitamin B6: 0.48mg (24.12%), Vitamin D: 2µg (13.33%)