



## Late Night Snack Cookies

READY IN



40 min.

SERVINGS



12

CALORIES



508 kcal

DESSERT

### Ingredients

- 17.5 oz chocolate chip cookie mix
- 0.5 cup butter softened
- 1 eggs
- 14 rolos coarsely chopped (from 12-oz bag)
- 2 cups potato chips crushed
- 1.5 cups flat-bottom ice-cream cone crushed

### Equipment

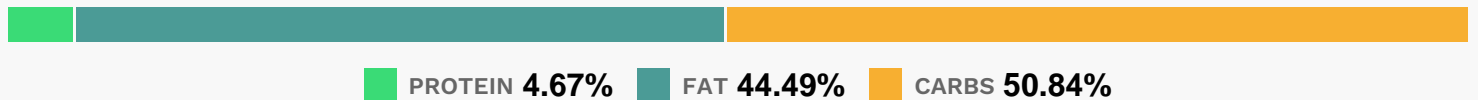
- bowl

- baking sheet
- baking paper
- oven

## Directions

- Heat oven to 350°F (325°F for dark or nonstick cookie sheet). Line cookie sheets with cooking parchment paper.
- In medium bowl, stir cookie mix, butter and egg until soft dough forms.
- Add caramels, potato chips and waffle cones; stir until well-mixed (dough will be thick). Onto parchment-lined cookie sheets, drop dough by 1/4 cupfuls about 2 inches apart; flatten to about 1/2 inch thickness.
- Bake 10 to 12 minutes or until edges are light golden brown. Cool 5 minutes; remove from cookie sheets to cooling racks to cool completely. Store covered at room temperature.

## Nutrition Facts



## Properties

Glycemic Index:14.56, Glycemic Load:31.58, Inflammation Score:-4, Nutrition Score:8.1730433857959%

## Nutrients (% of daily need)

Calories: 508.45kcal (25.42%), Fat: 25.39g (39.06%), Saturated Fat: 10.61g (66.32%), Carbohydrates: 65.27g (21.76%), Net Carbohydrates: 63.11g (22.95%), Sugar: 25.52g (28.36%), Cholesterol: 38.12mg (12.71%), Sodium: 390.39mg (16.97%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6g (12%), Vitamin B1: 0.32mg (21.4%), Folate: 75.22µg (18.8%), Manganese: 0.31mg (15.58%), Vitamin B3: 3.01mg (15.04%), Vitamin B2: 0.23mg (13.83%), Vitamin E: 1.83mg (12.19%), Iron: 2.08mg (11.57%), Potassium: 308.62mg (8.82%), Phosphorus: 86.89mg (8.69%), Fiber: 2.16g (8.65%), Magnesium: 32.37mg (8.09%), Vitamin B5: 0.81mg (8.09%), Copper: 0.12mg (5.75%), Vitamin A: 264.63IU (5.29%), Vitamin B6: 0.1mg (4.86%), Selenium: 2.99µg (4.28%), Vitamin K: 4.47µg (4.26%), Zinc: 0.64mg (4.26%), Vitamin C: 3.12mg (3.79%), Calcium: 30.46mg (3.05%), Vitamin B12: 0.07µg (1.2%)