



Mini Peanut Butter Chocolate Chip Toffee Cookies

 Dairy Free

READY IN



45 min.

SERVINGS



100

CALORIES



44 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup firmly brown sugar packed
- ☐ 0.5 cup butter shortening flavored (I used butter Crisco)
- ☐ 1 cup chocolate chips dark
- ☐ 1 large eggs beaten
- ☐ 4.5 oz flour all-purpose
- ☐ 0.5 cup granulated sugar

- ☐ 0.5 cup peanut butter (crunchy or creamy okay)
- ☐ 0.3 teaspoon salt
- ☐ 0.3 cup toffee chips (such as Heath bits or Skor bits)
- ☐ 0.5 teaspoon vanilla extract

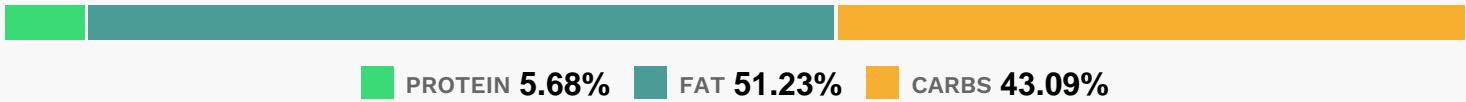
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ blender
- ☐ hand mixer

Directions

- ☐ Preheat the oven to 325F and have ready a couple of large, ungreased baking sheets. With an electric mixer, beat the shortening, salt, baking soda and peanut butter together. Beat in both of the sugars and the vanilla. Beat in the egg. By hand or using the lowest speed of the mixer, stir in the flour, and then stir in the chips and toffee bits. With a very well rounded (slightly heaping) 1/4 teaspoon measure, scoop up dough and shape into small tightly packed balls. Arrange the small balls on the baking sheet about 20 to a sheet and bake on center rack for 12–14 minutes or until cookies appear done and slightly brown on the edges.
- ☐ Remove from oven and transfer to a wire rack to cool.

Nutrition Facts



Properties

Glycemic Index:2.1, Glycemic Load:1.69, Inflammation Score:-1, Nutrition Score:0.70956521651343%

Nutrients (% of daily need)

Calories: 44.34kcal (2.22%), Fat: 2.57g (3.96%), Saturated Fat: 1.09g (6.8%), Carbohydrates: 4.87g (1.62%), Net Carbohydrates: 4.7g (1.71%), Sugar: 3.32g (3.69%), Cholesterol: 2.7mg (0.9%), Sodium: 20.91mg (0.91%), Alcohol: 0.01g (100%), Alcohol %: 0.1% (100%), Protein: 0.64g (1.28%), Manganese: 0.03mg (1.55%), Vitamin E: 0.22mg

(1.48%), Vitamin B3: 0.27mg (1.34%), Selenium: 0.76µg (1.08%), Folate: 4.08µg (1.02%)