



## Minnie's Bakeshop Cookie Copy Cats

 Vegetarian

READY IN



20 min.

SERVINGS



4

CALORIES



517 kcal

DESSERT

### Ingredients

- 1.3 cup all purpose flour
- 0.3 teaspoon baking soda
- 2 tablespoons eggs beaten
- 0.5 cup brown sugar light packed
- 6 tablespoons powdered sugar
- 0.5 scant teaspoon salt
- 4 ounces butter unsalted softened
- 0.3 teaspoon vanilla extract

1 tablespoon water

## Equipment

bowl

baking sheet

oven

hand mixer

spatula

## Directions

Don't preheat oven yet because dough requires chilling. Cream the butter and both sugars using high speed of an electric mixer. Scrape bowl. In a second bowl, stir together the egg, water and vanilla.

Add the egg mixture to the sugar mixture and beat just until blended. Scrape sides of bowl again. Thoroughly stir together the salt, baking soda and flour.

Add to the dough and stir until it's almost mixed in.

Add the chips and candy and continue stirring until flour mixture disappears. Scoop the dough into 4 large scoops. Chill the scoops for several hours on a plate. Preheat oven to 400 degrees F.

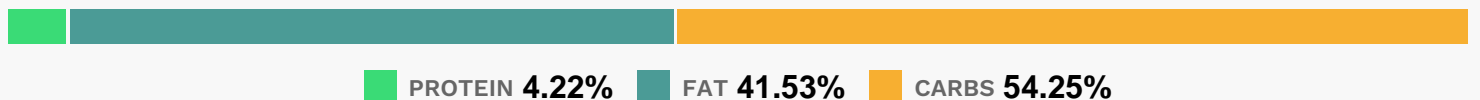
Bake the cookies. Stack two cookie sheets on top of each other. Set the cookies a few inches apart on the top sheet.

Put the cookies in the oven, reduce heat to 350 degrees F and bake for 15 minutes. Pull sheet from oven. Using a spatula, push the cookies inward to make them fatter (taller, less wide). Return to oven and bake for another 3-5 minutes or until cookies appear just set. Don't overcook!

Remove from oven and let cool for several hours at room temperature.

Transfer to freezer and freezer for at least an hour or until ready to serve. Thaw and serve.

## Nutrition Facts



## Properties

Glycemic Index:18.75, Glycemic Load:23, Inflammation Score:-5, Nutrition Score:7.999565222989%

## Nutrients (% of daily need)

Calories: 517.41kcal (25.87%), Fat: 24.11g (37.09%), Saturated Fat: 14.86g (92.87%), Carbohydrates: 70.85g (23.62%), Net Carbohydrates: 69.73g (25.35%), Sugar: 38.6g (42.89%), Cholesterol: 88.45mg (29.48%), Sodium: 91mg (3.96%), Alcohol: 0.09g (100%), Alcohol %: 0.09% (100%), Protein: 5.51g (11.02%), Selenium: 17.08µg (24.4%), Vitamin B1: 0.33mg (22.1%), Folate: 80.85µg (20.21%), Manganese: 0.31mg (15.3%), Vitamin A: 748.38IU (14.97%), Vitamin B2: 0.25mg (14.81%), Iron: 2.27mg (12.62%), Vitamin B3: 2.51mg (12.54%), Phosphorus: 67.56mg (6.76%), Vitamin E: 0.76mg (5.07%), Fiber: 1.13g (4.5%), Copper: 0.08mg (4.22%), Calcium: 40.28mg (4.03%), Vitamin D: 0.57µg (3.82%), Vitamin B5: 0.36mg (3.63%), Magnesium: 13.16mg (3.29%), Potassium: 98.78mg (2.82%), Zinc: 0.42mg (2.82%), Vitamin B6: 0.04mg (2.15%), Vitamin K: 2.13µg (2.03%), Vitamin B12: 0.11µg (1.9%)