



## Mocha-Toffee Chocolate Cookies

READY IN



70 min.

SERVINGS



54

CALORIES



86 kcal

DESSERT

### Ingredients

- 0.3 cup butter softened
- 2 eggs
- 1 box cake mix
- 4 teaspoons espresso powder dry instant ()
- 1 cup semisweet chocolate chips miniature
- 0.5 cup toffee chips
- 2 teaspoons vanilla

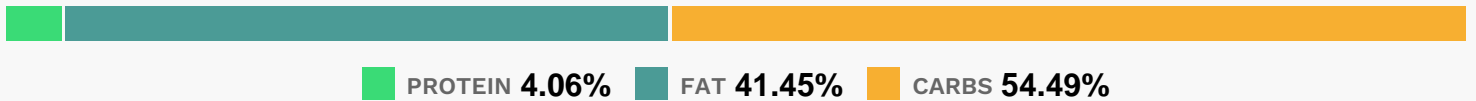
### Equipment

- bowl
- baking sheet
- oven
- wire rack

## Directions

- Heat oven to 350F. In small bowl, stir together coffee and vanilla until coffee is dissolved. In large bowl, mix cake mix, coffee mixture, butter and eggs with spoon until soft dough forms. Stir in chocolate chips and toffee bits.
- On ungreased cookie sheets, drop dough by rounded teaspoonfuls 2 inches apart.
- Bake 7 to 10 minutes or until surface appears dry. Cool 1 minute; remove from cookie sheets to cooling rack. Cool completely. Store covered.

## Nutrition Facts



## Properties

Glycemic Index:1.87, Glycemic Load:0.72, Inflammation Score:-1, Nutrition Score:1.6282608707476%

## Nutrients (% of daily need)

Calories: 85.93kcal (4.3%), Fat: 3.95g (6.08%), Saturated Fat: 2.34g (14.64%), Carbohydrates: 11.69g (3.9%), Net Carbohydrates: 11.23g (4.08%), Sugar: 7.17g (7.97%), Cholesterol: 11.62mg (3.87%), Sodium: 84.46mg (3.67%), Alcohol: 0.05g (100%), Alcohol %: 0.33% (100%), Caffeine: 6.09mg (2.03%), Protein: 0.87g (1.74%), Phosphorus: 45.57mg (4.56%), Manganese: 0.08mg (3.92%), Copper: 0.06mg (3.15%), Iron: 0.51mg (2.83%), Calcium: 25.03mg (2.5%), Magnesium: 9.24mg (2.31%), Vitamin B2: 0.03mg (1.99%), Fiber: 0.47g (1.86%), Folate: 7.36µg (1.84%), Selenium: 1.2µg (1.71%), Vitamin B1: 0.02mg (1.63%), Vitamin A: 71.24IU (1.42%), Vitamin B3: 0.28mg (1.41%), Vitamin E: 0.18mg (1.23%), Zinc: 0.17mg (1.12%), Potassium: 35.89mg (1.03%)