



No Bake Biscoff Chocolate Chunk Cookies



Gluten Free



Popular

READY IN



45 min.

SERVINGS



16

CALORIES



254 kcal

DESSERT

Ingredients

- ☐ 0.3 cup marshmallow bits
- ☐ 1 cup chocolate chunks
- ☐ 1 cup granulated sugar
- ☐ 0.5 cup heavy cream
- ☐ 1.5 cups oats quick
- ☐ 0.5 cup peanut butter
- ☐ 4 tablespoons butter unsalted

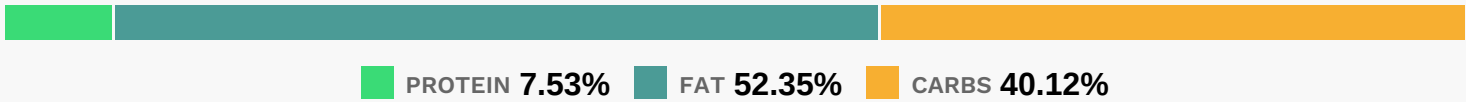
Equipment

- ☐ sauce pan
- ☐ baking paper

Directions

- ☐ Place butter, sugar and cream into a large saucepan over medium heat stirring.
- ☐ Let mixture come to a boil and let boil for 2 minutes while stirring then remove from heat.Stir in biscoff until smooth then add oats and marshmallow bits, stirring.
- ☐ Add chocolate chunks and only stir 2 or three times. The more you stir the more the chocolate melts. I like the chunks to be visible. With a medium cookie scoop, scoop mixture onto parchment paper and let set up for about 30 minutes. Eat and enjoy!

Nutrition Facts



Properties

Glycemic Index:9.32, Glycemic Load:11.83, Inflammation Score:-4, Nutrition Score:6.0165217188389%

Nutrients (% of daily need)

Calories: 253.96kcal (12.7%), Fat: 15.23g (23.44%), Saturated Fat: 6.9g (43.11%), Carbohydrates: 26.27g (8.76%), Net Carbohydrates: 23.94g (8.71%), Sugar: 17.55g (19.5%), Cholesterol: 16.57mg (5.52%), Sodium: 103.83mg (4.51%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 9.14mg (3.05%), Protein: 4.93g (9.86%), Manganese: 0.59mg (29.33%), Magnesium: 56.95mg (14.24%), Copper: 0.22mg (10.84%), Phosphorus: 102.95mg (10.29%), Fiber: 2.33g (9.31%), Vitamin E: 1.26mg (8.37%), Iron: 1.2mg (6.69%), Vitamin B3: 1.29mg (6.45%), Selenium: 4.41µg (6.31%), Zinc: 0.82mg (5.47%), Vitamin B1: 0.08mg (5.29%), Potassium: 146.44mg (4.18%), Vitamin A: 202.11IU (4.04%), Folate: 14.46µg (3.62%), Vitamin B2: 0.05mg (2.93%), Vitamin B6: 0.05mg (2.63%), Calcium: 23.72mg (2.37%), Vitamin B5: 0.19mg (1.94%), Vitamin K: 1.52µg (1.44%), Vitamin B12: 0.08µg (1.36%), Vitamin D: 0.17µg (1.14%)