



Peanut-Butter-Toffee Chunk Cookies

 Dairy Free

READY IN



76 min.

SERVINGS



54

CALORIES



102 kcal

DESSERT

Ingredients

- 1 cup brown sugar packed
- 1.8 cups creamy peanut butter
- 2 large eggs
- 0.5 cup flour all-purpose
- 1 cup granulated sugar
- 5.6 ounce chocolate-covered toffee candy bar crushed
- 1 teaspoon vanilla extract

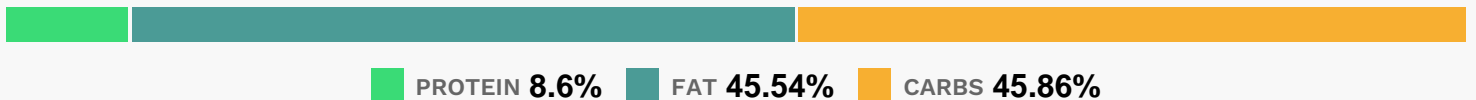
Equipment

- bowl
- baking sheet
- baking paper
- oven
- knife
- blender
- measuring cup

Directions

- Preheat oven to 35
- Line 3 baking sheets with parchment paper.
- Weigh or lightly spoon flour into a dry measuring cup; level with a knife.
- Combine flour and next 5 ingredients (through eggs) in a large bowl. Beat with a mixer at medium speed until smooth. Stir in candy. Shape dough into 54 (3/4-inch) balls.
- Place balls 2 inches apart on prepared pans, flattening slightly with fingers.
- Bake at 350 for 12 minutes or until edges are browned. Cool cookies on pans 2 minutes.
- Transfer cookies to wire racks; cool completely.

Nutrition Facts



Properties

Glycemic Index:2.95, Glycemic Load:3.43, Inflammation Score:-1, Nutrition Score:2.0191304119223%

Nutrients (% of daily need)

Calories: 102.46kcal (5.12%), Fat: 5.43g (8.35%), Saturated Fat: 1.38g (8.64%), Carbohydrates: 12.3g (4.1%), Net Carbohydrates: 11.8g (4.29%), Sugar: 10.32g (11.47%), Cholesterol: 7.57mg (2.52%), Sodium: 49.97mg (2.17%), Alcohol: 0.03g (100%), Alcohol %: 0.15% (100%), Protein: 2.31g (4.62%), Manganese: 0.13mg (6.7%), Vitamin B3: 1.19mg (5.93%), Vitamin E: 0.78mg (5.21%), Magnesium: 14.98mg (3.75%), Phosphorus: 33.43mg (3.34%), Folate: 10.22µg (2.55%), Vitamin B6: 0.04mg (2.12%), Copper: 0.04mg (2.02%), Fiber: 0.5g (2%), Selenium: 1.37µg (1.96%), Vitamin B2: 0.03mg (1.82%), Zinc: 0.25mg (1.64%), Potassium: 56.55mg (1.62%), Iron: 0.26mg (1.45%), Vitamin B1: 0.02mg (1.42%), Vitamin B5: 0.13mg (1.27%)