



Peanut Butter-Toffee Turtle Cookies

READY IN



45 min.

SERVINGS



36

CALORIES



203 kcal

DESSERT

Ingredients

- ☐ 2 cups baking mix all-purpose
- ☐ 0.5 cup firmly brown sugar light packed
- ☐ 0.7 cup creamy peanut butter
- ☐ 1 large eggs
- ☐ 0.5 cup granulated sugar
- ☐ 0.7 cup milk chocolate morsels
- ☐ 0.7 cup milk chocolate morsels melted
- ☐ 0.7 cup peanuts coarsely chopped
- ☐ 0.7 cup almond toffee bits

- ☐ 0.5 cup butter unsalted softened
- ☐ 10 ounce vanilla caramels
- ☐ 0.5 teaspoon vanilla extract
- ☐ 2 tablespoons whipping cream

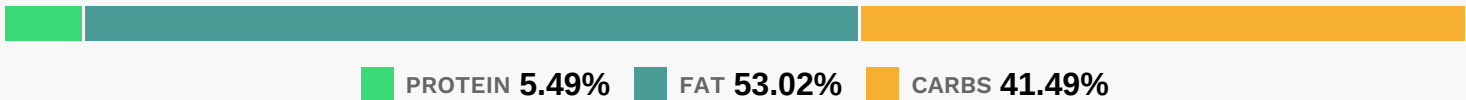
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ hand mixer
- ☐ microwave

Directions

- ☐ TIP: The chocolate drizzle on the cookies will harden as it cools.
- ☐ Preheat oven to 350
- ☐ Beat first 4 ingredients at medium speed with an electric mixer until creamy.
- ☐ Add egg, beating until blended.
- ☐ Add baking mix, beating at low speed just until blended. Stir in toffee bits, chopped peanuts, and 2/3 cup chocolate morsels.
- ☐ Drop dough by rounded tablespoonfuls onto ungreased baking sheets; flatten dough with hand.
- ☐ Bake at 350 for 10 to 12 minutes or until golden brown. Cool cookies on baking sheets 1 minute; remove cookies to wire racks.
- ☐ Microwave caramels and 2 tablespoons cream in a glass bowl at HIGH 1 minute; stir. Continue to microwave at 30-second intervals, stirring until caramels melt and mixture is smooth; add remaining cream, if necessary. Stir in vanilla. Spoon caramel mixture evenly onto tops of cookies; drizzle evenly with melted chocolate.

Nutrition Facts



Properties

Glycemic Index:4.15, Glycemic Load:3.53, Inflammation Score:-2, Nutrition Score:3.1013043616777%

Nutrients (% of daily need)

Calories: 202.91kcal (10.15%), Fat: 11.15g (17.16%), Saturated Fat: 4.9g (30.63%), Carbohydrates: 19.64g (6.55%), Net Carbohydrates: 19.01g (6.91%), Sugar: 14.64g (16.27%), Cholesterol: 17.58mg (5.86%), Sodium: 116.21mg (5.05%), Alcohol: 2.73g (100%), Alcohol %: 7.8% (100%), Protein: 2.6g (5.19%), Manganese: 0.19mg (9.25%), Phosphorus: 71.68mg (7.17%), Vitamin B3: 1.41mg (7.05%), Folate: 19.83µg (4.96%), Vitamin B1: 0.07mg (4.35%), Magnesium: 16.51mg (4.13%), Vitamin E: 0.58mg (3.87%), Vitamin B2: 0.06mg (3.64%), Copper: 0.06mg (3.19%), Vitamin A: 149.28IU (2.99%), Calcium: 28.91mg (2.89%), Potassium: 98.53mg (2.82%), Fiber: 0.63g (2.5%), Iron: 0.43mg (2.4%), Vitamin B6: 0.04mg (2.11%), Selenium: 1.46µg (2.09%), Vitamin B5: 0.2mg (1.97%), Zinc: 0.26mg (1.71%)