



Salted Caramel Chocolate Chip Cookies

READY IN



30 min.

SERVINGS



36

CALORIES



202 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 1.8 cups brown sugar
- 18 unwrapped caramel candies cut into 6 pieces (such as Werther's®)
- 2 cups chocolate chips
- 1 teaspoon coarse salt
- 2 eggs
- 3 cups flour all-purpose
- 1 cup butter unsalted softened
- 2 teaspoons vanilla extract

0.3 cup sugar white

Equipment

bowl

baking sheet

oven

whisk

wire rack

hand mixer

Directions

Preheat oven to 350 degrees F (175 degrees C).

Whisk flour, baking soda, and salt together in a bowl.

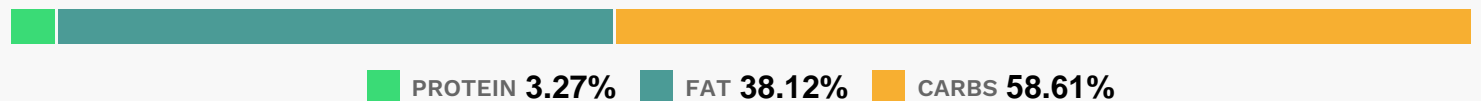
Beat brown sugar, butter, and white sugar together in a bowl using an electric mixer until creamy. Beat eggs, 1 at a time, into butter mixture until blended; beat in vanilla extract. Stir flour mixture into butter mixture until dough is just combined; fold in chocolate chips.

Divide dough into thirty six 2 tablespoon-size balls; arrange on a baking sheet. Press 3 caramel pieces into each dough ball.

Bake in the preheated oven until edges are golden brown, 13 to 15 minutes.

Transfer cookies to a wire rack to cool.

Nutrition Facts



Properties

Glycemic Index:5.84, Glycemic Load:9.22, Inflammation Score:-1, Nutrition Score:2.3282609019914%

Nutrients (% of daily need)

Calories: 202.35kcal (10.12%), Fat: 8.72g (13.41%), Saturated Fat: 5.24g (32.76%), Carbohydrates: 30.15g (10.05%), Net Carbohydrates: 29.87g (10.86%), Sugar: 20.82g (23.13%), Cholesterol: 23mg (7.67%), Sodium: 114.65mg (4.98%), Alcohol: 0.08g (100%), Alcohol %: 0.21% (100%), Protein: 1.68g (3.36%), Selenium: 4.57µg (6.53%), Vitamin

B1: 0.09mg (5.88%), Folate: 20.71µg (5.18%), Vitamin B2: 0.08mg (4.59%), Manganese: 0.08mg (4.01%), Vitamin A: 172.88IU (3.46%), Iron: 0.61mg (3.4%), Vitamin B3: 0.64mg (3.2%), Calcium: 27.44mg (2.74%), Phosphorus: 23.74mg (2.37%), Potassium: 69.9mg (2%), Vitamin B5: 0.14mg (1.35%), Vitamin E: 0.2mg (1.34%), Copper: 0.02mg (1.2%), Magnesium: 4.55mg (1.14%), Fiber: 0.28g (1.13%)