



Salted Caramel Hazelnut Chocolate Chip Cookies

READY IN



22 min.

SERVINGS



48

CALORIES



92 kcal

DESSERT

Ingredients

- ☐ 0.8 teaspoon baking soda
- ☐ 245 grams firmly brown sugar light packed
- ☐ 0.5 cup hazelnut spread salted caramel flavored jif®
- ☐ 1 cup chocolate chips dark (I probably used more)
- ☐ 1 large eggs at room temperature
- ☐ 8 oz flour all-purpose
- ☐ 1 cup hazelnuts toasted coarsely chopped (I used walnuts)
- ☐ 1 teaspoon salt

- ☐ 1 tablespoon vanilla extract
- ☐ 2 tablespoons milk whole ()

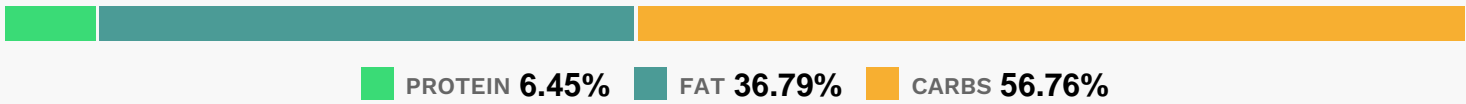
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ blender
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Preheat the oven to 375 degrees F. and have ready two foil lined or ungreased baking sheets.
- ☐ Combine shortening, brown sugar, milk and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Beat in egg and chocolate hazelnut flavored spread (I did this all with a spoon — no mixer).
- ☐ Combine flour, salt and baking soda.
- ☐ Mix into shortening mixture until just blended. Stir in chocolate chips and nuts.Drop by rounded measuring tablespoonfuls 3 inches apart onto baking sheets.
- ☐ Bake for 10 to 12 minutes. Cool 2 minutes on baking sheet on a cooling rack.
- ☐ Remove cookies to rack to cool completely. I made my cookies a bit larger so they took at least 12 minutes and I did not get nearly 48.

Nutrition Facts



Properties

Glycemic Index:3.28, Glycemic Load:3.17, Inflammation Score:-1, Nutrition Score:2.4030434767837%

Flavonoids

Cyanidin: 0.17mg, Cyanidin: 0.17mg, Cyanidin: 0.17mg, Cyanidin: 0.17mg Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3–gallate: 0.03mg, Epigallocatechin 3–gallate: 0.03mg, Epigallocatechin 3–gallate: 0.03mg, Epigallocatechin 3–gallate: 0.03mg

Nutrients (% of daily need)

Calories: 92.03kcal (4.6%), Fat: 3.79g (5.83%), Saturated Fat: 2.14g (13.36%), Carbohydrates: 13.16g (4.39%), Net Carbohydrates: 12.48g (4.54%), Sugar: 8.11g (9.01%), Cholesterol: 3.99mg (1.33%), Sodium: 74.11mg (3.22%), Alcohol: 0.09g (100%), Alcohol %: 0.55% (100%), Protein: 1.5g (2.99%), Manganese: 0.22mg (11.17%), Vitamin B1: 0.06mg (4.02%), Vitamin E: 0.6mg (4.02%), Copper: 0.07mg (3.74%), Selenium: 2.36µg (3.37%), Folate: 13.24µg (3.31%), Iron: 0.58mg (3.21%), Fiber: 0.68g (2.73%), Vitamin B2: 0.04mg (2.59%), Phosphorus: 24.74mg (2.47%), Calcium: 23.94mg (2.39%), Magnesium: 9.16mg (2.29%), Potassium: 68.09mg (1.95%), Vitamin B3: 0.38mg (1.92%), Zinc: 0.28mg (1.85%), Vitamin B6: 0.03mg (1.4%), Vitamin B5: 0.11mg (1.08%)