



Saucepan M&M Cookies

READY IN



45 min.

SERVINGS



10

CALORIES



403 kcal

DESSERT

Ingredients

- ☐ 1.5 cups all purpose flour
- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 cup firmly brown sugar light packed
- ☐ 1.5 cups extra chocolate chips dark
- ☐ 1 large eggs
- ☐ 0.3 cup granulated sugar
- ☐ 0.4 teaspoon salt
- ☐ 8 tablespoons butter unsalted cut into 4 pieces
- ☐ 1 teaspoon vanilla extract pure

☐ 0.3 cup chocolate chips white mini

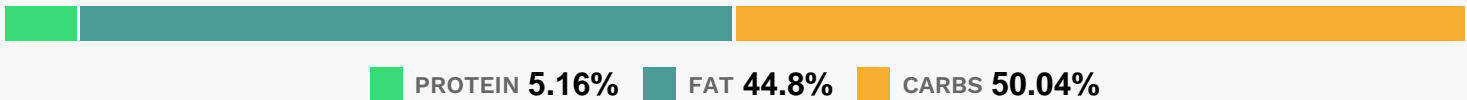
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ aluminum foil
- ☐ spatula

Directions

- ☐ Preheat the oven to 350 degrees F. Line 2 cookie sheets with parchment paper or nonstick foil
- ☐ Melt the butter in a 3 quart saucepan set over medium heat.
- ☐ Remove from heat and add the brown sugar and granulated sugar; whisk or stir until smooth.
- ☐ Let cool for 5 minutes.While sugar cools, combine the flour, baking powder, and salt in a medium bowl and stir well.Once the butter mixture has cooled (it can still be a little warm), add the egg and vanilla and stir until blended.
- ☐ Add the flour mixture and stir blended.
- ☐ Let the dough cool slightly if it is still warm (about 10 more minutes), then stir in the chips and candy.Using a little less than 1/4 cup measure, drop scoops of dough on a baking sheet (6 to a sheet) spacing at least 3 inches apart.
- ☐ Bake on center rack for 12 to 15 minute or until edges are lightly browned.
- ☐ Let cool on the baking sheet for about 10 minutes. Using a spatula, lift the cookies from the sheet onto a rack and let cool completely.

Nutrition Facts



Properties

Glycemic Index:30.71, Glycemic Load:17.58, Inflammation Score:-3, Nutrition Score:6.5547825545073%

Nutrients (% of daily need)

Calories: 402.67kcal (20.13%), Fat: 20.17g (31.03%), Saturated Fat: 14.93g (93.33%), Carbohydrates: 50.7g (16.9%), Net Carbohydrates: 49.15g (17.87%), Sugar: 30.2g (33.55%), Cholesterol: 44.21mg (14.74%), Sodium: 175.79mg (7.64%), Alcohol: 0.14g (100%), Alcohol %: 0.2% (100%), Protein: 5.23g (10.46%), Selenium: 9.85µg (14.07%), Calcium: 134.85mg (13.48%), Vitamin B1: 0.18mg (12.04%), Vitamin B2: 0.19mg (10.94%), Folate: 43.2µg (10.8%), Manganese: 0.18mg (8.82%), Phosphorus: 86.65mg (8.66%), Iron: 1.45mg (8.05%), Zinc: 1.21mg (8.05%), Vitamin B3: 1.45mg (7.27%), Potassium: 233.17mg (6.66%), Vitamin A: 311.39IU (6.23%), Fiber: 1.55g (6.18%), Vitamin E: 0.81mg (5.37%), Copper: 0.09mg (4.57%), Vitamin B5: 0.42mg (4.25%), Magnesium: 16.54mg (4.13%), Vitamin K: 3.48µg (3.31%), Vitamin B6: 0.06mg (3.01%), Vitamin B12: 0.17µg (2.88%), Vitamin D: 0.27µg (1.79%)