



Skillet Baked Candy Bar Stuffed Double Cookie

READY IN



50 min.

SERVINGS



8

CALORIES



937 kcal

DESSERT

Ingredients

- ☐ 16 oz sugar cookie dough (one roll of dough)
- ☐ 8 tbsp butter unsalted softened
- ☐ 0.5 cup granulated sugar
- ☐ 0.5 cup brown sugar light packed
- ☐ 1 large eggs
- ☐ 1 tsp vanilla extract pure
- ☐ 1.5 cups gold medal all purpose flour
- ☐ 0.5 tsp kosher salt

- ☐ 0.5 tsp baking soda
- ☐ 1.3 cups chocolate chips
- ☐ 12 candy bars

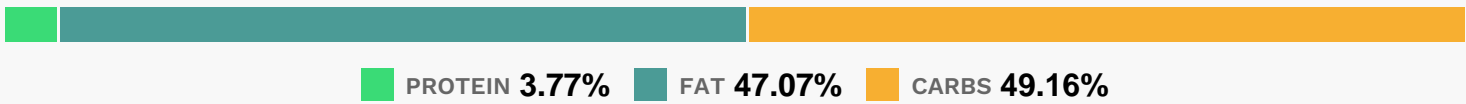
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven

Directions

- ☐ Preheat oven to 350 degrees F. and spray a 10 or 12 inch cast iron skillet with cooking spray.
- ☐ Unwrap and press sugar cookie dough into bottom of skillet. Top with your favorite Halloween candy bars.
- ☐ Place butter and sugars into a large bowl and cream until light and fluffy.
- ☐ Add egg and vanilla, beating until well combined.
- ☐ Slowly add flour, salt and baking soda stirring until nearly all combined.
- ☐ Add chips and stir to combine.
- ☐ Use this cookie dough to top over candy bars, pressing evenly.
- ☐ Bake for 25–35 minutes, until golden and baked through.
- ☐ Let cool completely before cutting into wedges.

Nutrition Facts



Properties

Glycemic Index:21.01, Glycemic Load:25.05, Inflammation Score:-6, Nutrition Score:16.556956457055%

Nutrients (% of daily need)

Calories: 936.94kcal (46.85%), Fat: 49.37g (75.95%), Saturated Fat: 25.91g (161.96%), Carbohydrates: 116.01g (38.67%), Net Carbohydrates: 110.29g (40.11%), Sugar: 72.82g (80.91%), Cholesterol: 61.28mg (20.43%), Sodium: 412.32mg (17.93%), Alcohol: 0.18g (100%), Alcohol %: 0.12% (100%), Caffeine: 33.6mg (11.2%), Protein: 8.89g (17.77%),

Manganese: 1.17mg (58.29%), Iron: 7.35mg (40.85%), Copper: 0.81mg (40.55%), Magnesium: 107.22mg (26.81%), Phosphorus: 266.86mg (26.69%), Fiber: 5.72g (22.88%), Selenium: 14.86µg (21.23%), Vitamin B1: 0.32mg (21.18%), Folate: 82.11µg (20.53%), Vitamin B3: 3.22mg (16.11%), Vitamin B2: 0.25mg (14.94%), Potassium: 520.46mg (14.87%), Zinc: 1.79mg (11.93%), Vitamin K: 9.14µg (8.7%), Vitamin A: 425.97IU (8.52%), Calcium: 77.39mg (7.74%), Vitamin B5: 0.55mg (5.47%), Vitamin E: 0.76mg (5.1%), Vitamin B12: 0.21µg (3.48%), Vitamin B6: 0.05mg (2.69%), Vitamin D: 0.34µg (2.25%)