



WHATSheATE



## Thick Chocolate Chip Toffee Cookies

READY IN



45 min.

SERVINGS



12

CALORIES



483 kcal

DESSERT

### Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup brown sugar light
- ☐ 1.5 cups extra chocolate chips dark
- ☐ 0.5 cup brown sugar dark
- ☐ 1 large eggs
- ☐ 1 large egg yolk
- ☐ 9 ounces flour all-purpose
- ☐ 0.3 cup granulated sugar
- ☐ 1 tablespoon belgian chocolate toffee non-dairy creamer powder flavored

- ☐ 0.5 cup pecans toasted chopped
- ☐ 0.8 teaspoon salt
- ☐ 0.5 cup toffee bar chopped
- ☐ 6 ounces butter unsalted ()
- ☐ 1 teaspoon vanilla extract

## Equipment

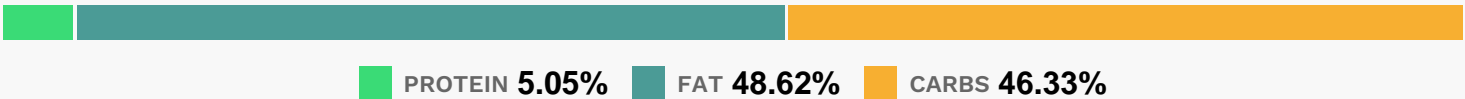
- ☐ bowl
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ mixing bowl
- ☐ hand mixer
- ☐ aluminum foil

## Directions

- ☐ In a small saucepan, heat the butter over medium until it melts and starts to turn brown. While the butter is melting, put all three sugars in a mixing bowl.
- ☐ Pour the hot, melted, browned butter over the sugars and stir until mixed.
- ☐ Let cool slightly, then add the vanilla extract. If mixture is still very warm, let it cool down just a bit, then add the egg and egg yolk. Beat with an electric mixer for about two minutes.
- ☐ Mix the flour, non-dairy creamer, baking soda and salt in a small bowl. With a spoon, stir the flour mixture into the sugar mixture. At this point, the dough should still be slightly warm, so let it cool down so that it's not so warm that it will melt the chocolate chips.
- ☐ Add the chocolate chips and nuts and stir well. Chill the dough overnight or until ready to bake ( Note: You can chill it for a shorter time, but the texture of the cookies improves if you chill the dough overnight. I usually bake a couple cookies a few hours later, then bake the rest the next day. Preheat oven to 350 degrees F. Have ready a baking sheet lined with parchment paper or nonstick foil. Divide cookies into quarter cup size balls of dough. Arrange 4 inches apart on cookie sheets, press down slightly so that the tops are flat, then bake for 15 to 18

minutes. Cool on baking sheet for about 5 minutes then transfer to wire racks.

## Nutrition Facts



### Properties

Glycemic Index:17.82, Glycemic Load:19.02, Inflammation Score:-4, Nutrition Score:8.8386955967416%

### Flavonoids

Cyanidin: 0.49mg, Cyanidin: 0.49mg, Cyanidin: 0.49mg, Cyanidin: 0.49mg Delphinidin: 0.33mg, Delphinidin: 0.33mg, Delphinidin: 0.33mg, Delphinidin: 0.33mg Catechin: 0.33mg, Catechin: 0.33mg, Catechin: 0.33mg, Catechin: 0.33mg Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Epigallocatechin 3-gallate: 0.1mg, Epigallocatechin 3-gallate: 0.1mg, Epigallocatechin 3-gallate: 0.1mg, Epigallocatechin 3-gallate: 0.1mg

### Nutrients (% of daily need)

Calories: 482.69kcal (24.13%), Fat: 26.37g (40.58%), Saturated Fat: 16.06g (100.36%), Carbohydrates: 56.54g (18.85%), Net Carbohydrates: 54.18g (19.7%), Sugar: 28.52g (31.69%), Cholesterol: 63.77mg (21.26%), Sodium: 261.8mg (11.38%), Alcohol: 0.11g (100%), Alcohol %: 0.14% (100%), Protein: 6.16g (12.33%), Manganese: 0.69mg (34.35%), Vitamin B1: 0.26mg (17.13%), Selenium: 10.92µg (15.6%), Folate: 50.76µg (12.69%), Vitamin B2: 0.19mg (11.01%), Phosphorus: 103.15mg (10.31%), Iron: 1.72mg (9.55%), Vitamin B3: 1.9mg (9.52%), Fiber: 2.36g (9.46%), Zinc: 1.41mg (9.41%), Calcium: 93.11mg (9.31%), Vitamin A: 402.13IU (8.04%), Copper: 0.16mg (7.98%), Magnesium: 31.32mg (7.83%), Potassium: 230.89mg (6.6%), Vitamin E: 0.85mg (5.66%), Vitamin B5: 0.55mg (5.53%), Vitamin B6: 0.1mg (5.24%), Vitamin K: 3µg (2.86%), Vitamin B12: 0.15µg (2.53%), Vitamin D: 0.37µg (2.48%)