



Toffee Chocolate Chip Cookies

READY IN



45 min.

SERVINGS



36

CALORIES



172 kcal

DESSERT

Ingredients

- ☐ 6 ounce almond brickle chips
- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1 cup brown sugar packed
- ☐ 0.5 cup butter softened
- ☐ 1 eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.3 teaspoon salt
- ☐ 2 cups semi-sweet chocolate chips mini

- ☐ 0.5 cup shortening
- ☐ 1 teaspoon vanilla extract
- ☐ 0.3 cup sugar white

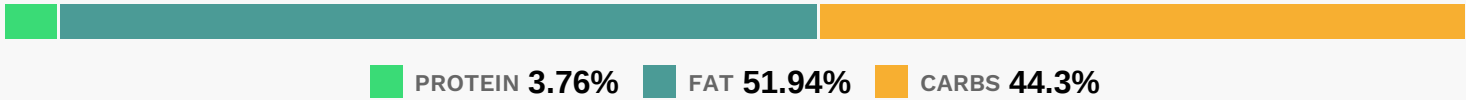
Equipment

- ☐ baking sheet
- ☐ oven

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Mix sugars, margarine and shortening until light and fluffy.
- ☐ Mix in egg and vanilla. Stir in flour, baking soda, baking powder and salt. Stir in chocolate chips and brickle chips.
- ☐ Drop dough by rounded teaspoons onto ungreased cookie sheet. Bake 9-10 minutes until lightly brown.

Nutrition Facts



Properties

Glycemic Index:9.76, Glycemic Load:5.6, Inflammation Score:-2, Nutrition Score:3.1100000181924%

Nutrients (% of daily need)

Calories: 172.3kcal (8.61%), Fat: 10.02g (15.42%), Saturated Fat: 4.74g (29.61%), Carbohydrates: 19.24g (6.41%), Net Carbohydrates: 18.06g (6.57%), Sugar: 10.92g (12.14%), Cholesterol: 11.91mg (3.97%), Sodium: 100.56mg (4.37%), Alcohol: 0.04g (100%), Alcohol %: 0.13% (100%), Caffeine: 8.36mg (2.79%), Protein: 1.63g (3.27%), Manganese: 0.19mg (9.58%), Copper: 0.14mg (6.84%), Iron: 1.07mg (5.96%), Selenium: 3.68µg (5.26%), Magnesium: 20.28mg (5.07%), Fiber: 1.18g (4.71%), Vitamin B1: 0.06mg (4.16%), Phosphorus: 41.06mg (4.11%), Folate: 14.48µg (3.62%), Vitamin B3: 0.61mg (3.03%), Vitamin B2: 0.05mg (2.8%), Potassium: 93.65mg (2.68%), Vitamin K: 2.46µg (2.34%), Zinc: 0.34mg (2.28%), Vitamin E: 0.32mg (2.15%), Vitamin A: 90.25IU (1.8%), Calcium: 17.34mg (1.73%), Vitamin B5: 0.13mg (1.35%)