

Toffee Sandwich Cookies

 Vegetarian

READY IN



30 min.

SERVINGS



24

CALORIES



255 kcal

DESSERT

Ingredients

- 1 cup fries english
- 0.5 teaspoon baking soda
- 1 cup brown sugar packed
- 0.7 cup butter softened
- 4 cups powdered sugar
- 2 eggs
- 2.5 cups flour all-purpose
- 3 tablespoons half and half

- 0.3 teaspoon salt
- 0.5 cup sugar
- 1 teaspoon vanilla extract

Equipment

- bowl
- baking sheet
- oven

Directions

- In a large bowl, cream butter and sugars until light and fluffy.
- Add eggs, one at a time, beating well after each addition. Beat in vanilla.
- Combine the flour, baking soda and salt; gradually add to the creamed mixture and mix well. Stir in toffee bits (dough will be stiff).
- Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets.
- Bake at 350° for 10 minutes or until firm (do not brown).
- In a small bowl, beat the butter, sugar, vanilla and enough cream to achieve spreading consistency.
- Spread on the bottom of half of the cookies; top with remaining cookies.

Nutrition Facts



PROTEIN 3.41% **FAT 25.34%** **CARBS 71.25%**

Properties

Glycemic Index:10.81, Glycemic Load:11.73, Inflammation Score:-2, Nutrition Score:3.0569565555324%

Nutrients (% of daily need)

Calories: 255.09kcal (12.75%), Fat: 7.29g (11.22%), Saturated Fat: 3.96g (24.72%), Carbohydrates: 46.14g (15.38%), Net Carbohydrates: 45.35g (16.49%), Sugar: 32.76g (36.4%), Cholesterol: 27.85mg (9.28%), Sodium: 145.51mg (6.33%), Alcohol: 0.06g (100%), Alcohol %: 0.11% (100%), Protein: 2.21g (4.42%), Selenium: 5.97µg (8.52%), Vitamin B1: 0.11mg (7.46%), Folate: 28.06µg (7.01%), Manganese: 0.12mg (5.98%), Vitamin B2: 0.09mg (5.57%), Vitamin B3: 1.01mg (5.04%), Iron: 0.88mg (4.89%), Vitamin A: 184.01IU (3.68%), Phosphorus: 32.58mg (3.26%), Fiber: 0.8g

(3.18%), Potassium: 78.3mg (2.24%), Vitamin B5: 0.19mg (1.91%), Vitamin B6: 0.03mg (1.73%), Calcium: 16.3mg (1.63%), Magnesium: 6.24mg (1.56%), Copper: 0.03mg (1.54%), Vitamin E: 0.2mg (1.32%), Zinc: 0.19mg (1.26%)