



Long Livo

Twix Cookies – Sweet Snack

15 min

Prep time

24

Servings

12 min

Cook time

Easy

Difficulty

27 min

Total time

American

Cuisine

Ingredients

Cookie Dough

- ☐ 1 cup unsalted butter, softened
- ☐ 3/4 cup brown sugar, packed
- ☐ 1/2 cup granulated sugar
- ☐ 1 large egg
- ☐ 2 tsp vanilla extract
- ☐ 2 1/4 cups all-purpose flour
- ☐ 1/2 tsp baking soda
- ☐ 1/4 tsp salt
- ☐ 1 cup chocolate chips
- ☐ 8 Twix bars, chopped

Instructions

- 1 Preheat the oven to 350°F (175°C) and line two baking sheets with parchment paper.
- 2 In a large bowl, cream together the softened butter, brown sugar, and granulated sugar until light and fluffy—yeah, that takes a few minutes.
- 3 Add the egg and vanilla, mixing until just combined; the scent of vanilla will fill the kitchen.
- 4 In a separate bowl, whisk flour, baking soda, and salt; gradually add to the wet ingredients, stirring until a smooth dough forms.
- 5 Fold in the chocolate chips and chopped Twix pieces gently, preserving those caramel pockets.
- 6 Scoop rounded tablespoons of dough onto the prepared sheets, spacing them about 2 inches apart.
- 7 Bake for 10-12 minutes, until the edges turn a light golden brown but the centers remain soft.
- 8 Allow cookies to cool on the sheet for 2 minutes, then transfer to a wire rack to finish cooling.

Nutrition per serving

210 kcal

Calories

2 g

Protein

30 g

Carbs

10 g

Fat

Tips & notes

- If you prefer extra caramel, drizzle a thin line of melted caramel over the warm cookies.
- For a richer chocolate flavor, use a mix of dark and milk chocolate chips.
- Store cookies with a slice of bread in the container to keep them extra soft.