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Fudge Nut Brownie Cookie

Dark chocolate cookie with walnuts.

🕒 PREP IN 5 MINS 🕒 BAKE IN 20-25 MINS

Nutrition Facts	
15 servings per container	
Serving size	85g (3.0 oz)
Amount per serving	
Calories	390
% Daily Value*	
Total Fat 22g	34%
Saturated Fat 9g	45%
<i>Trans Fat</i> 0g	
Cholesterol 10mg	3%
Sodium 220mg	9%
Total Carbohydrate 49g	16%
Dietary Fiber 2g	8%
Total Sugars 19g	
Includes 0g Added Sugars	0%
Protein 4g	
<hr/>	
Vit. D 0%	Calcium 2%
Iron 45%	Potas. 0%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

INGREDIENTS: ENRICHED WHEAT FLOUR [WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID], UNSALTED BUTTER AA, CHOCOLATE CHIPS [SUGAR, UNSWEETENED CHOCOLATE, COCOA BUTTER, SOY LECITHIN, NATURAL VANILLA EXTRACT], SUGAR, BROWN SUGAR, WALNUT, COCOA POWDER, PASTEURIZED LIQUID EGG, CORN STARCH, FRUCTOSE, POWDER MILK, SALT, BAKING SODA, AND NATURAL VANILLA FLAVOR.

ALLERGEN CONTAINS: WHEAT, MILK, SOY, EGG, TREE NUTS (WALNUT)

What We Send
Dough (15)
Recipe Card

What You Need
Baking Tray
Parchment Paper

Warning: Baked goods will be hot when pulled out of the oven and can cause burns if not allowed to cool.

1.



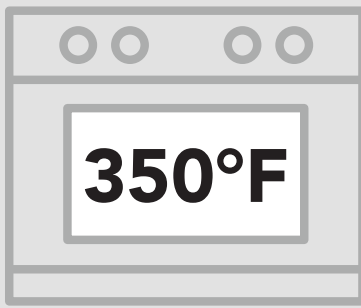
Line a baking tray with parchment paper. Place the desired amount of dough evenly onto the baking tray to thaw.

2.



Leave at room temperature (65°F) for roughly 5 minutes.

3.



Preheat the oven to 350°F. Once the oven has preheated, place the baking tray on the middle rack. Bake for 25-30 minutes or until golden brown.

4.



Once your cookies are done baking, remove the baking tray from the oven and let cool for about 10 minutes. Then, enjoy!