

Choco Fever Dream

Twix Cookies – Sweet Snack

15 min Prep time	**12 min** Cook time	**27 min** Total time
24 Servings	**Easy** Difficulty	**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	2 g	30 g	10 g
Calories	Protein	Carbs	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.