

## High-Protein Butterscotch Cookies



### Nutrition Content per 100 g

<b>Calories</b>	430 kcal
<b>Total Fat</b>	14 g
Saturated Fat	6 g
Trans Fat	0 g
Cholesterol	25 mg
<b>Total Carbohydrates</b>	58 g
Dietary Fiber	1 g
Sugars	35 g
<b>Protein</b>	21 g
Calcium	203 mg
Magnesium	53 mg
Phosphorus	71 mg
Potassium	230 mg
Sodium	70 mg
Iron	1 mg
Vitamin A	30 IU
Vitamin C	0 mg

Ingredients	% Weight
<b>Whey protein concentrate, 80% protein (WPC 80)</b>	19.64
Flour	15.67
Water	15.67
High fructose corn syrup	9.82
Butterscotch morsels, mini	9.82
Sugar, brown	7.84
Sugar, white	7.84
Shortening	6.85
Molasses	5.85
Vanilla extract	0.50
Flavor, butterscotch	0.30
Baking powder	0.20

### Procedure

1. Cream shortening, corn syrup, and molasses with sugars at low speed.
2. Add water, vanilla and dry powders. Mix for an additional 60 seconds.
3. Fold in butterscotch chips.
4. Portion dough onto cookie sheet and bake at 180°C (350°F) for 11 minutes..