



Acorn Candy Cookies

 Popular

READY IN



45 min.

SERVINGS



24

CALORIES



74 kcal

DESSERT

Ingredients

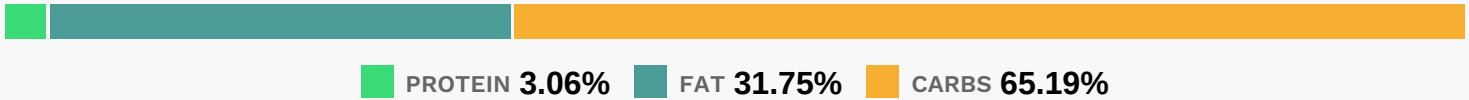
- ☐ 24 butterscotch chips
- ☐ 1 tablespoon chocolate frosting prepared
- ☐ 24 milk chocolate candy kisses kisses® (such as Hershey's)
- ☐ 24 vanilla wafers mini nilla® (such as)

Equipment

Directions

Smear a small amount of frosting onto the flat bottom of a candy kiss. Press onto the flat bottom of the vanilla wafer. Smear a little more frosting onto the flat bottom of a butterscotch chip, and press onto the rounded top of the cookie. Repeat with remaining ingredients. Set aside to dry, about 30 minutes.

Nutrition Facts



Properties

Glycemic Index:3.21, Glycemic Load:3.31, Inflammation Score:0, Nutrition Score:0.34391304672412%

Nutrients (% of daily need)

Calories: 74.48kcal (3.72%), Fat: 2.72g (4.18%), Saturated Fat: 1.29g (8.05%), Carbohydrates: 12.56g (4.19%), Net Carbohydrates: 12.35g (4.49%), Sugar: 9.27g (10.3%), Cholesterol: 1.69mg (0.56%), Sodium: 50.46mg (2.19%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.59g (1.18%), Vitamin B1: 0.03mg (1.73%), Folate: 5.29µg (1.32%)