



Alfajores Hidden Surprise Cookies

READY IN



80 min.

SERVINGS



12

CALORIES



356 kcal

DESSERT

Ingredients

- 17.5 oz sugar cookie mix
- 1 serving eggs for on cookie mix pouch
- 0.7 cup condensed milk sweetened (caramelized condensed milk)
- 0.3 cup nutella with cocoa
- 1 teaspoon sprinkles
- 1 cup semi chocolate chips
- 1.5 teaspoons shortening
- 0.3 cup coconut or toasted

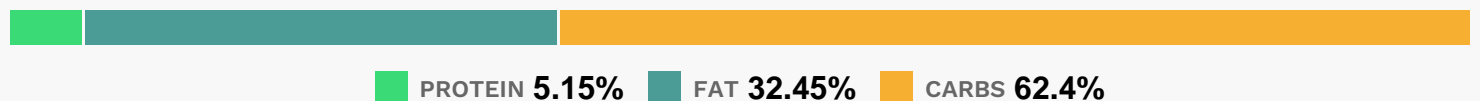
Equipment

- bowl
- baking sheet
- oven

Directions

- Heat oven to 375°F (350°F for dark or nonstick cookie sheets).
- Make sugar cookie dough as directed on pouch.
- Roll dough into 36 (1-inch) balls; place on ungreased large cookie sheets about 2 inches apart. Flatten slightly with bottom of glass dipped in sugar.
- Bake 7 to 8 minutes or until light golden brown. Cool on cookie sheets 1 minute. Using 1 1/4-inch round cutter; cut the center out of 12 of the cookies and set aside for another use.
- Remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.
- Spread about 1 1/2 teaspoons dulce de leche on each of 12 uncut cookies. Top each with cookie with center cut out. Fill each hole of 11 of the cookies with 1 teaspoon hazelnut spread. Fill 12th cookie with colored sprinkles (that's the surprise cookie).
- Spread 1/2 teaspoon dulce de leche around top edge of each cookie to act as "glue," and top with remaining 12 cookies. Press together gently to squeeze dulce de leche out slightly.
- In small microwavable bowl, melt chocolate chips and shortening uncovered on High 1 minute, stirring until smooth. Dip half of each cookie into melted chocolate.
- Roll edges of other half of each cookie in toasted coconut, pressing slightly to allow it to stick.
- Place on sheet of waxed paper; refrigerate to set chocolate. If desired, place cookies in decorative bags to give as gifts.

Nutrition Facts



Properties

Glycemic Index:8.36, Glycemic Load:6.7, Inflammation Score:-2, Nutrition Score:4.9173912794694%

Nutrients (% of daily need)

Calories: 355.9kcal (17.79%), Fat: 12.86g (19.78%), Saturated Fat: 6.8g (42.48%), Carbohydrates: 55.63g (18.54%), Net Carbohydrates: 53.94g (19.61%), Sugar: 37.81g (42.01%), Cholesterol: 20.32mg (6.77%), Sodium: 149.33mg (6.49%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 13.34mg (4.45%), Protein: 4.59g (9.19%), Manganese: 0.28mg (14%), Copper: 0.23mg (11.45%), Phosphorus: 100.65mg (10.07%), Magnesium: 35.79mg (8.95%), Iron: 1.51mg (8.38%), Selenium: 5.3µg (7.56%), Vitamin B2: 0.12mg (7.05%), Fiber: 1.69g (6.75%), Calcium: 66.62mg (6.66%), Potassium: 184.55mg (5.27%), Zinc: 0.69mg (4.59%), Vitamin B1: 0.05mg (3.53%), Vitamin E: 0.51mg (3.37%), Folate: 11.52µg (2.88%), Vitamin B5: 0.26mg (2.6%), Vitamin B12: 0.15µg (2.52%), Vitamin B3: 0.37mg (1.83%), Vitamin K: 1.64µg (1.56%), Vitamin A: 72.88IU (1.46%), Vitamin B6: 0.03mg (1.3%)