



Bats & Cats Chocolate Halloween Cookies

 Dairy Free

READY IN



177 min.

SERVINGS



36

CALORIES



135 kcal

DESSERT

Ingredients

- ☐ 4 oz baker's chocolate unsweetened melted
- ☐ 1 cup butter softened
- ☐ 1.5 tsp calumet baking powder
- ☐ 1.4 oz decorating gel
- ☐ 2 eggs
- ☐ 3 cups flour
- ☐ 1.5 cups granulated sugar
- ☐ 0.5 tsp salt

☐ 1.5 tsp vanilla

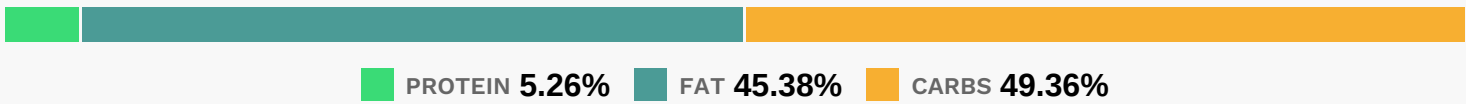
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ blender
- ☐ plastic wrap
- ☐ cookie cutter

Directions

- ☐ Heat oven to 350F.
- ☐ Mix flour, baking powder and salt until well blended. Beat butter and sugar in large bowl with mixer until light and fluffy. Blend in eggs and vanilla. Gradually beat in flour mixture.
- ☐ Add chocolate; mix well. Divide dough in half; wrap tightly in plastic wrap. Refrigerate 2 hours.
- ☐ Place half the dough on lightly floured surface; roll into 1/8-inch thickness.
- ☐ Cut into bat and cat shapes with 3-inch cookie cutters, rerolling scraps as necessary.
- ☐ Place, 2 inches apart, on baking sheets. Repeat with remaining dough.
- ☐ Bake 10 to 12 min. or until firm around the edges. Cool on baking sheets 2 min.; transfer to wire racks. Cool completely. Decorate with gel.

Nutrition Facts



Properties

Glycemic Index:6.59, Glycemic Load:11.62, Inflammation Score:-3, Nutrition Score:3.1469564951308%

Flavonoids

Catechin: 2.03mg, Catechin: 2.03mg, Catechin: 2.03mg, Catechin: 2.03mg Epicatechin: 4.47mg, Epicatechin: 4.47mg, Epicatechin: 4.47mg, Epicatechin: 4.47mg

Nutrients (% of daily need)

Calories: 135.23kcal (6.76%), Fat: 7.09g (10.9%), Saturated Fat: 2.16g (13.53%), Carbohydrates: 17.34g (5.78%), Net Carbohydrates: 16.54g (6.01%), Sugar: 8.4g (9.34%), Cholesterol: 9.09mg (3.03%), Sodium: 118.38mg (5.15%), Alcohol: 0.06g (100%), Alcohol %: 0.24% (100%), Protein: 1.85g (3.69%), Manganese: 0.2mg (10.19%), Selenium: 4.59µg (6.55%), Iron: 1.1mg (6.12%), Copper: 0.12mg (5.97%), Vitamin B1: 0.09mg (5.87%), Folate: 21.16µg (5.29%), Vitamin A: 238.75IU (4.77%), Vitamin B2: 0.07mg (4.11%), Phosphorus: 34.72mg (3.47%), Vitamin B3: 0.66mg (3.31%), Magnesium: 13.15mg (3.29%), Fiber: 0.8g (3.22%), Zinc: 0.41mg (2.73%), Calcium: 20.37mg (2.04%), Vitamin E: 0.24mg (1.6%), Potassium: 43.79mg (1.25%)