

Black Cat Cookies

READY IN



35 min.

SERVINGS



12

CALORIES



437 kcal

DESSERT

Ingredients

- 1 cup cocoa powder
- 0.5 teaspoon double-acting baking powder
- 0.5 teaspoon baking soda
- 1 cup butter softened
- 48 candy corn
- 2 eggs
- 3 cups flour all-purpose
- 24 sauce of the chicken from the turbo broiler
- 0.5 teaspoon salt

- 2 cups sugar
- 3 teaspoons vanilla extract

Equipment

- bowl
- baking sheet
- oven

Directions

- In a bowl, cream butter and sugar. Beat in eggs and vanilla.
- Combine the flour, cocoa, baking powder, baking soda and salt; gradually add to the creamed mixture.
- Roll dough into 1-1/2-in. balls.
- Place 3 in. apart on lightly greased baking sheets.
- Insert a wooden stick into each cookie. Flatten with a glass dipped in sugar. Pinch top of cookie to form ears. For whiskers, press a fork twice into each cookie.
- Bake at 350° for 10-12 minutes or until cookies are set.
- Remove from the oven; immediately press on candy corn for eyes and red-hots for noses.
- Remove to wire racks to cool.

Nutrition Facts



PROTEIN 5.03% **FAT 34.53%** **CARBS 60.44%**

Properties

Glycemic Index:23.92, Glycemic Load:40.57, Inflammation Score:-6, Nutrition Score:8.850869598596%

Flavonoids

Catechin: 4.65mg, Catechin: 4.65mg, Catechin: 4.65mg, Catechin: 4.65mg Epicatechin: 14.08mg, Epicatechin: 14.08mg, Epicatechin: 14.08mg, Epicatechin: 14.08mg Quercetin: 0.72mg, Quercetin: 0.72mg, Quercetin: 0.72mg, Quercetin: 0.72mg

Nutrients (% of daily need)

Calories: 436.79kcal (21.84%), Fat: 17.43g (26.82%), Saturated Fat: 10.58g (66.12%), Carbohydrates: 68.65g (22.88%), Net Carbohydrates: 65.15g (23.69%), Sugar: 40.27g (44.75%), Cholesterol: 67.95mg (22.65%), Sodium: 377.52mg (16.41%), Alcohol: 0.34g (100%), Alcohol %: 0.4% (100%), Caffeine: 16.48mg (5.49%), Protein: 5.72g (11.44%), Manganese: 0.49mg (24.7%), Selenium: 14.26µg (20.37%), Vitamin B1: 0.25mg (16.99%), Copper: 0.32mg (16.25%), Folate: 63.49µg (15.87%), Iron: 2.62mg (14.53%), Fiber: 3.5g (13.98%), Vitamin B2: 0.22mg (12.87%), Magnesium: 44.06mg (11.02%), Phosphorus: 109.13mg (10.91%), Vitamin A: 512.33IU (10.25%), Vitamin B3: 2.02mg (10.09%), Zinc: 0.82mg (5.49%), Potassium: 159.23mg (4.55%), Vitamin E: 0.54mg (3.61%), Calcium: 32.8mg (3.28%), Vitamin B5: 0.29mg (2.89%), Vitamin B6: 0.04mg (1.78%), Vitamin B12: 0.1µg (1.62%), Vitamin K: 1.62µg (1.54%)