



Ingredients

- 17.5 oz sugar cookie mix
- 0.3 cup cocoa powder unsweetened
- 0.5 cup butter softened
 - 1 eggs
- 0.5 cup powdered sugar
- 0.5 cup peanut butter
- 2 tablespoons butter softened

1 teaspoon vanilla

0.3 teaspoon salt

- 0.5 cup whipping cream
- 1 cup semi chocolate chips
- 1 tablespoon peanut butter

Equipment

- bowl
 frying pan
 sauce pan
 oven
 aluminum foil
 ziploc bags
 microwave
 - muffin liners

Directions

- Heat oven to 350°F. Line 36 mini muffin cups with mini foil candy cups (about 11/4 inch). In large bowl, stir cookie base ingredients until dough forms. Press about 1 tablespoon dough into each foil cup.
- Bake 8 to 9 minutes or until puffy and set. Cool completely, about 30 minutes.
- Remove from pan.
- In small bowl, mix filling ingredients until well blended. Press about 1 teaspoon mixture on top of each cooled cookie.
 - In 1-quart saucepan, heat whipping cream just to boiling over low heat, stirring occasionally; remove from heat. Stir in 1 cup of the chocolate chips. Refrigerate about 30 minutes or until cooled.
- Spread about 2 teaspoons chocolate mixture over each cookie cup.
 - Place remaining 2 tablespoons chocolate chips and 1 tablespoon peanut butter in resealable food-storage plastic bag; seal bag. Microwave on High 30 to 60 seconds or until softened; knead to mix.
 - Cut off small tip from one corner of bag. Squeeze bag to drizzle chocolate mixture over each cookie cup. Refrigerate about 30 minutes or until set. Store covered in refrigerator.

Nutrition Facts

PROTEIN 5.34% 📕 FAT 52.08% 📕 CARBS 42.58%

Properties

Glycemic Index:0.78, Glycemic Load:0.1, Inflammation Score:-2, Nutrition Score:2.388695648102%

Flavonoids

Catechin: 0.52mg, Catechin: 0.52mg, Catechin: 0.52mg, Catechin: 0.52mg Epicatechin: 1.56mg, Epicatechin: 1.56mg, Epicatechin: 1.56mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 157.01kcal (7.85%), Fat: 9.3g (14.31%), Saturated Fat: 3.03g (18.92%), Carbohydrates: 17.11g (5.7%), Net Carbohydrates: 16.22g (5.9%), Sugar: 10.41g (11.57%), Cholesterol: 8.58mg (2.86%), Sodium: 113.2mg (4.92%), Alcohol: 0.04g (100%), Alcohol %: 0.14% (100%), Caffeine: 6.13mg (2.04%), Protein: 2.14g (4.29%), Manganese: 0.16mg (7.83%), Copper: 0.11mg (5.55%), Magnesium: 20.09mg (5.02%), Vitamin A: 198.29IU (3.97%), Phosphorus: 37.75mg (3.77%), Vitamin E: 0.56mg (3.75%), Fiber: 0.89g (3.55%), Vitamin B3: 0.65mg (3.27%), Iron: 0.57mg (3.18%), Zinc: 0.31mg (2.09%), Potassium: 69.85mg (2%), Vitamin B2: 0.03mg (1.79%), Selenium: 1.18µg (1.69%), Folate: 6.67µg (1.67%), Vitamin B6: 0.02mg (1.21%), Vitamin B1: 0.02mg (1.17%), Calcium: 10.18mg (1.02%)