



Candy Cane Hot Chocolate Cookies

READY IN



55 min.

SERVINGS



60

CALORIES



116 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon almond extract
- ☐ 1 teaspoon baking soda
- ☐ 1 cup butter softened
- ☐ 12 peppermint candy canes crushed
- ☐ 2 eggs
- ☐ 2 cups flour all-purpose
- ☐ 0.8 cup chocolate mix hot carnation® (such as Rich and Creamy)
- ☐ 10.5 ounce marshmallows miniature
- ☐ 0.5 teaspoon salt

- ☐ 1 teaspoon vanilla extract
- ☐ 1.7 cups chocolate white chopped
- ☐ 2 cups sugar white

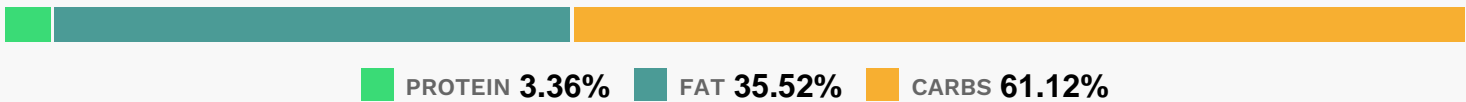
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Beat sugar and butter together in a bowl using an electric mixer until smooth and creamy; beat in eggs, 1 at a time, until incorporated. Stir vanilla extract and almond extract into butter mixture.
- ☐ Whisk flour, hot chocolate mix, baking soda, and salt together in a separate bowl; stir into butter mixture until dough is smooth. Fold white chocolate into dough. Drop rounded teaspoonfuls of dough, about 2-inches apart, onto baking sheets. Generously sprinkle crushed candy canes over cookie dough.
- ☐ Bake in the preheated oven until edges of cookies are slightly crisp, 8 to 10 minutes. Immediately arrange marshmallows onto hot cookies; cool on baking sheets until set.
- ☐ Transfer cookies to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:6.59, Glycemic Load:11.57, Inflammation Score:-1, Nutrition Score:1.1130434820509%

Nutrients (% of daily need)

Calories: 116.03kcal (5.8%), Fat: 4.68g (7.2%), Saturated Fat: 2.86g (17.88%), Carbohydrates: 18.12g (6.04%), Net Carbohydrates: 17.94g (6.52%), Sugar: 13.29g (14.76%), Cholesterol: 14.36mg (4.79%), Sodium: 84.21mg (3.66%), Alcohol: 0.05g (100%), Alcohol %: 0.21% (100%), Protein: 1g (1.99%), Selenium: 2.19µg (3.13%), Vitamin B1: 0.04mg (2.39%), Vitamin B2: 0.04mg (2.37%), Folate: 8.73µg (2.18%), Vitamin A: 103.73IU (2.07%), Phosphorus: 15.17mg (1.52%), Manganese: 0.03mg (1.51%), Iron: 0.27mg (1.5%), Vitamin B3: 0.28mg (1.4%), Calcium: 11.39mg (1.14%)