



Candy-Coated Milk Chocolate Pieces Cookies I

 Dairy Free

READY IN



45 min.

SERVINGS



24

CALORIES



241 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 1 cup brown sugar packed
- 1.5 cups candy-coated milk chocolate pieces
- 2 eggs
- 2.3 cups flour all-purpose
- 1 teaspoon salt
- 1 cup shortening
- 2 teaspoons vanilla extract

0.5 cup sugar white

Equipment

bowl

baking sheet

oven

Directions

Preheat oven to 375 degrees F (190 degrees C).

Thoroughly cream together shortening, sugars, eggs and vanilla.

In a separate bowl, mix together the dry ingredients, except the candies.

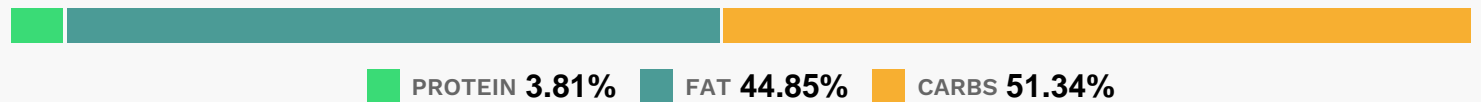
Add to creamed mixture and mix well.

Stir in 1/2 cup candies.

Mix well. Drop by teaspoon unto cookie sheets and decorate with remaining candies.

Bake for 10 - 12 minutes.

Nutrition Facts



Properties

Glycemic Index:6.05, Glycemic Load:9.38, Inflammation Score:-1, Nutrition Score:2.6456521762454%

Nutrients (% of daily need)

Calories: 240.5kcal (12.03%), Fat: 12.06g (18.55%), Saturated Fat: 4.15g (25.93%), Carbohydrates: 31.05g (10.35%), Net Carbohydrates: 30.38g (11.05%), Sugar: 21.27g (23.63%), Cholesterol: 15.59mg (5.2%), Sodium: 159.76mg (6.95%), Alcohol: 0.11g (100%), Alcohol %: 0.28% (100%), Protein: 2.31g (4.61%), Selenium: 5.23µg (7.48%), Vitamin B1: 0.1mg (6.35%), Folate: 23.26µg (5.82%), Iron: 0.84mg (4.68%), Vitamin B2: 0.08mg (4.46%), Manganese: 0.09mg (4.4%), Vitamin K: 4.59µg (4.37%), Vitamin E: 0.57mg (3.79%), Vitamin B3: 0.71mg (3.53%), Fiber: 0.67g (2.67%), Calcium: 26.72mg (2.67%), Phosphorus: 20.3mg (2.03%), Vitamin B5: 0.18mg (1.78%), Copper: 0.02mg (1.22%)