



Candy Cookies

 Dairy Free

READY IN



55 min.

SERVINGS



24

CALORIES



88 kcal

DESSERT

Ingredients

- 0.3 cup butter softened
- 2 oz baker's chocolate unsweetened cooled melted
- 1.3 cups powdered sugar
- 1 eggs
- 1.3 cups flour all-purpose
- 0.5 teaspoon baking soda
- 0.3 teaspoon salt
- 1 serving m&m candies assorted cut into 1/2- to 3/4-inch pieces, if desired

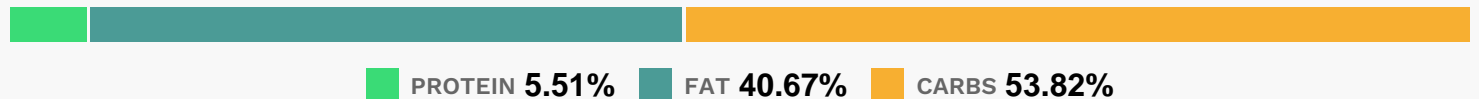
Equipment

- bowl
- baking sheet
- oven
- wire rack

Directions

- Heat oven to 350°F.
- In medium bowl, stir butter, chocolate and powdered sugar with spoon. Stir in egg. Stir in flour, baking soda and salt. Cover and refrigerate dough at least 15 minutes but no longer than 30 minutes.
- Shape dough into 1-inch balls.
- Place about 2 inches apart on ungreased cookie sheet.
- Bake 7 to 9 minutes or until almost no indentation remains when touched lightly in center. Cool 1 minute; remove from cookie sheet to wire rack. Immediately top with candies (candies will melt slightly).

Nutrition Facts



Properties

Glycemic Index:3.13, Glycemic Load:3.59, Inflammation Score:-2, Nutrition Score:2.0547825931369%

Flavonoids

Catechin: 1.52mg, Catechin: 1.52mg, Catechin: 1.52mg, Catechin: 1.52mg Epicatechin: 3.35mg, Epicatechin: 3.35mg, Epicatechin: 3.35mg, Epicatechin: 3.35mg

Nutrients (% of daily need)

Calories: 88.27kcal (4.41%), Fat: 4.16g (6.4%), Saturated Fat: 1.45g (9.05%), Carbohydrates: 12.38g (4.13%), Net Carbohydrates: 11.79g (4.29%), Sugar: 6.55g (7.28%), Cholesterol: 6.91mg (2.3%), Sodium: 80.61mg (3.5%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.27g (2.53%), Manganese: 0.14mg (7.18%), Copper: 0.09mg (4.38%), Selenium: 3µg (4.28%), Iron: 0.76mg (4.2%), Vitamin B1: 0.06mg (3.71%), Folate: 13.47µg (3.37%), Vitamin B2: 0.05mg (2.66%), Vitamin A: 124.07IU (2.48%), Magnesium: 9.47mg (2.37%), Fiber: 0.58g (2.34%), Vitamin B3:

0.42mg (2.09%), Phosphorus: 20.84mg (2.08%), Zinc: 0.3mg (1.98%)