



Caramel-Fudge Turtle Cookies

READY IN



70 min.

SERVINGS



36

CALORIES



108 kcal

DESSERT

Ingredients

- 1 serving you will also need: parchment paper
- 17.5 oz sugar cookie mix
- 1 serving eggs for on cookie mix pouch
- 2 tablespoons flour all-purpose
- 12 individually wrapped caramels
- 1 tablespoon milk
- 1 cup topping hot
- 36 cashew pieces

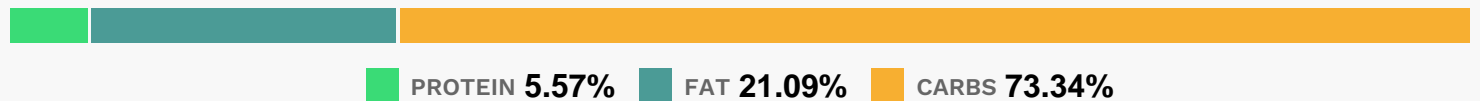
Equipment

- baking sheet
- baking paper
- oven
- wire rack
- microwave

Directions

- Make cookie dough as directed on package, stirring in flour.
- Roll dough into 1-inch balls; place about 2 inches apart on Reynolds Parchment Paper lined cookie sheets.
- Bake at 375°F 11 to 12 minutes or until set. Cool 1 minute; place cookies on cooling rack.
- Microwave caramels and milk uncovered on High 1 minute to 1 minute 30 seconds, stirring once, until caramels are melted. Dip one side of each cookie at an angle into caramel mixture to coat top half; spread if necessary. If caramel thickens, add up to 1 teaspoon additional milk and reheat.
- Spread about 1 teaspoon fudge topping on top of each cookie.
- Place pecan half on topping.
- Let stand about 15 minutes until toppings are set.

Nutrition Facts



Properties

Glycemic Index:5.64, Glycemic Load:2.01, Inflammation Score:-1, Nutrition Score:1.2530434787597%

Nutrients (% of daily need)

Calories: 108.32kcal (5.42%), Fat: 2.56g (3.93%), Saturated Fat: 0.58g (3.64%), Carbohydrates: 20.01g (6.67%), Net Carbohydrates: 19.71g (7.17%), Sugar: 11.63g (12.92%), Cholesterol: 4.92mg (1.64%), Sodium: 79mg (3.43%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.52g (3.04%), Copper: 0.06mg (3.22%), Manganese: 0.06mg (2.99%), Phosphorus: 24.2mg (2.42%), Magnesium: 9.29mg (2.32%), Vitamin B2: 0.03mg (1.77%), Vitamin E: 0.26mg (1.76%),

Iron: 0.31mg (1.7%), Vitamin B1: 0.03mg (1.67%), Selenium: 1.08µg (1.55%), Zinc: 0.19mg (1.28%), Potassium: 43.8mg (1.25%), Fiber: 0.3g (1.19%), Folate: 4.41µg (1.1%), Calcium: 10.57mg (1.06%)