



## Caramel Macchiato Thumbprints

READY IN



85 min.

SERVINGS



36

CALORIES



118 kcal

DESSERT

### Ingredients

- ☐ 0.5 cup butter melted
- ☐ 18 individually wrapped caramels (from 14-oz bag)
- ☐ 1 eggs
- ☐ 0.3 cup flour all-purpose
- ☐ 2 teaspoons espresso powder instant
- ☐ 2 tablespoons milk
- ☐ 0.5 cup semi chocolate chips
- ☐ 1 teaspoon shortening
- ☐ 1 pouch sugar cookie mix (1 lb 1.5 oz)

- ☐ 2 teaspoons vanilla
- ☐ 1 tablespoon water hot

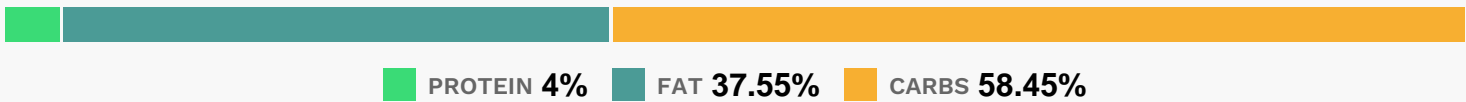
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wooden spoon
- ☐ microwave

## Directions

- ☐ Heat oven to 375F. In large bowl, dissolve coffee powder in hot water. Stir in cookie mix, flour, butter, vanilla and egg until very soft dough forms.
- ☐ Shape dough into 1 1/2-inch balls. On ungreased cookie sheets, place balls 2 inches apart. Using thumb or handle of wooden spoon, make indentation in center of each cookie.
- ☐ Bake 8 to 10 minutes or until edges are light golden brown. Cool 2 minutes; remove from cookie sheets to cooling racks.
- ☐ In small microwavable bowl, microwave caramels and milk uncovered on High 1 minute to 1 minute 30 seconds, stirring once, until caramels are melted. Spoon 1/2 teaspoon caramel into indentation in each cookie. Cool 15 minutes.
- ☐ In another small microwavable bowl, microwave chocolate chips and shortening uncovered on High 1 minute to 1 minute 30 seconds or until chips can be stirred smooth.
- ☐ Drizzle chocolate over cookies.
- ☐ Let stand about 30 minutes or until chocolate is set.

## Nutrition Facts



## Properties

Glycemic Index:4.94, Glycemic Load:3, Inflammation Score:-1, Nutrition Score:1.0752173842781%

**Nutrients (% of daily need)**

Calories: 117.83kcal (5.89%), Fat: 4.93g (7.59%), Saturated Fat: 1.29g (8.07%), Carbohydrates: 17.28g (5.76%), Net Carbohydrates: 17.06g (6.2%), Sugar: 10.66g (11.85%), Cholesterol: 5.15mg (1.72%), Sodium: 83.73mg (3.64%), Alcohol: 0.08g (100%), Alcohol %: 0.34% (100%), Caffeine: 3.89mg (1.3%), Protein: 1.18g (2.36%), Vitamin A: 124.07IU (2.48%), Manganese: 0.04mg (2.07%), Vitamin B2: 0.03mg (1.83%), Phosphorus: 17.31mg (1.73%), Copper: 0.03mg (1.73%), Iron: 0.28mg (1.55%), Magnesium: 5.99mg (1.5%), Vitamin B1: 0.02mg (1.49%), Selenium: 0.99µg (1.42%), Folate: 4.6µg (1.15%), Calcium: 11.35mg (1.14%), Vitamin E: 0.16mg (1.05%)