



Choco-Hazelnut Latte Cookies

READY IN



85 min.

SERVINGS



32

CALORIES



237 kcal

DESSERT

Ingredients

- 17.5 oz sugar cookie mix
- 0.3 cup cocoa powder unsweetened
- 3 tablespoons coffee instant
- 0.5 cup butter softened
- 3 tablespoons hazelnuts for beverages (from 12.7-oz bottle)
- 1 eggs
- 1.5 cups hazelnuts toasted chopped
- 1 cup semisweet chocolate chips miniature
- 16 oz chocolate frosting

4.5 teaspoons hazelnuts for beverages (from 12.7-oz bottle)

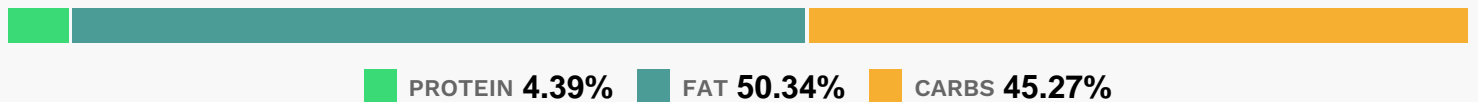
Equipment

- bowl
- baking sheet
- oven

Directions

- Heat oven to 350°F. In large bowl, stir together cookie mix, cocoa and instant coffee.
- Add butter, 3 tablespoons syrup and the egg; stir until soft dough forms. Stir in 1 cup of the nuts and the chocolate chips.
- On ungreased cookie sheets, drop dough with rounded 1 1/2 tablespoon-size cookie scoop or by rounded tablespoonfuls 2 inches apart. Press each mound to flatten slightly.
- Bake 8 to 10 minutes or until set. Cool 3 minutes; remove from cookie sheets to cooling racks. Cool completely, about 15 minutes.
- In small bowl, stir frosting and 4 1/2 teaspoons syrup.
- Spread about 1 teaspoon frosting on each cookie.
- Sprinkle with remaining 1/2 cup nuts.

Nutrition Facts



Properties

Glycemic Index:1.41, Glycemic Load:0.08, Inflammation Score:-3, Nutrition Score:5.0178260997586%

Flavonoids

Cyanidin: 0.49mg, Cyanidin: 0.49mg, Cyanidin: 0.49mg, Cyanidin: 0.49mg Catechin: 0.67mg, Catechin: 0.67mg, Catechin: 0.67mg, Catechin: 0.67mg Epigallocatechin: 0.2mg, Epigallocatechin: 0.2mg, Epigallocatechin: 0.2mg, Epigallocatechin: 0.2mg Epicatechin: 1.78mg, Epicatechin: 1.78mg, Epicatechin: 1.78mg, Epicatechin: 1.78mg Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg, Epigallocatechin 3-gallate: 0.08mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 236.73kcal (11.84%), Fat: 13.69g (21.06%), Saturated Fat: 3.44g (21.53%), Carbohydrates: 27.69g (9.23%), Net Carbohydrates: 25.93g (9.43%), Sugar: 18.42g (20.47%), Cholesterol: 5.56mg (1.85%), Sodium: 106.73mg (4.64%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 23.42mg (7.81%), Protein: 2.69g (5.38%), Manganese: 0.62mg (31.14%), Copper: 0.28mg (14.05%), Vitamin E: 1.48mg (9.86%), Magnesium: 34.09mg (8.52%), Fiber: 1.75g (7.02%), Iron: 1.23mg (6.86%), Phosphorus: 63mg (6.3%), Potassium: 152.64mg (4.36%), Vitamin B1: 0.06mg (4.12%), Zinc: 0.5mg (3.3%), Folate: 11.79µg (2.95%), Vitamin A: 139.59IU (2.79%), Vitamin B6: 0.05mg (2.4%), Selenium: 1.52µg (2.17%), Vitamin B3: 0.43mg (2.13%), Calcium: 17.63mg (1.76%), Vitamin B2: 0.03mg (1.74%), Vitamin K: 1.6µg (1.52%), Vitamin B5: 0.12mg (1.2%)