



Choco-Hazelnut Latte Cookies

READY IN



85 min.

SERVINGS



32

CALORIES



197 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 3 tablespoons maple pancake syrup for beverages (from 12.7-oz bottle)
- ☐ 4.5 teaspoons maple pancake syrup for beverages (from 12.7-oz bottle)
- ☐ 0.7 cup chocolate frosting (from 1-lb container)
- ☐ 1 eggs
- ☐ 1.5 cups hazelnuts toasted chopped
- ☐ 3 tablespoons coffee instant
- ☐ 1 cup semisweet chocolate chips miniature
- ☐ 1 pouch sugar cookie mix (1 lb 1.5 oz)

☐ 0.3 cup cocoa powder unsweetened

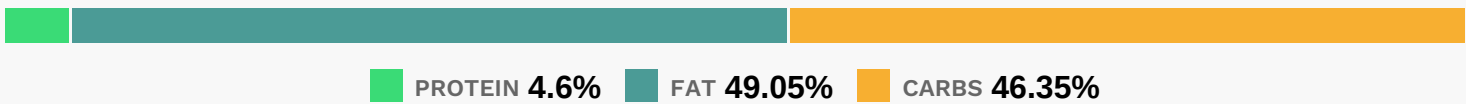
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven

Directions

- ☐ Heat oven to 350F. 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:0.47, Glycemic Load:0.06, Inflammation Score:-2, Nutrition Score:4.1708695409091%

Flavonoids

Cyanidin: 0.38mg, Cyanidin: 0.38mg, Cyanidin: 0.38mg, Cyanidin: 0.38mg Catechin: 0.65mg, Catechin: 0.65mg, Catechin: 0.65mg, Catechin: 0.65mg Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg, Epigallocatechin: 0.16mg Epicatechin: 1.77mg, Epicatechin: 1.77mg, Epicatechin: 1.77mg, Epicatechin: 1.77mg Epigallocatechin 3-gallate: 0.06mg, Epigallocatechin 3-gallate: 0.06mg, Epigallocatechin 3-gallate: 0.06mg, Epigallocatechin 3-gallate: 0.06mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 197.35kcal (9.87%), Fat: 11.07g (17.04%), Saturated Fat: 2.88g (17.98%), Carbohydrates: 23.55g (7.85%),
Net Carbohydrates: 22.04g (8.01%), Sugar: 12.89g (14.32%), Cholesterol: 5.67mg (1.89%), Sodium: 92.2mg (4.01%),
Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 23.23mg (7.74%), Protein: 2.34g (4.68%), Manganese: 0.5mg
(25.09%), Copper: 0.24mg (12%), Magnesium: 29.5mg (7.38%), Vitamin E: 1.09mg (7.24%), Fiber: 1.51g (6.04%), Iron:
1.03mg (5.7%), Phosphorus: 51.07mg (5.11%), Potassium: 123.08mg (3.52%), Vitamin B1: 0.05mg (3.36%), Zinc:
0.43mg (2.86%), Vitamin A: 140.91IU (2.82%), Folate: 9.85µg (2.46%), Selenium: 1.42µg (2.03%), Vitamin B3: 0.38mg
(1.92%), Vitamin B6: 0.04mg (1.91%), Vitamin B2: 0.03mg (1.55%), Calcium: 15.07mg (1.51%), Vitamin K: 1.37µg (1.3%),
Vitamin B5: 0.1mg (1.03%)