

STARTER & SNACK

Choco-Nut Dainties

6 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	54	\$0.26	138 kcal

The recipe Choco-Nut Dainties can be made in roughly 45 minutes. For 26 cents per serving, this recipe covers 3% of your daily requirements of vitamins and minerals. One serving contains 138 calories, 2g of protein, and 9g of fat. This recipe serves 54. It is brought to you by My Recipes.

Ingredients

☐ ¾ cup butter or margarine, softened	☐ 1 large egg
☐ 2¾ cups all-purpose flour	☐ ½ teaspoon salt
☐ 1 cup semisweet chocolate mini-morsels	☐ 12 ounce package semisweet chocolate morsels
☐ ¾ cup sugar	☐ 1½ teaspoons vanilla extract
☐ 2 cups finely chopped walnuts	

EQUIPMENT Baking sheet, Oven, Hand mixer, Wax paper, Microwave

Method

- 1 Beat butter and sugar at medium speed with an electric mixer until light and fluffy.
- 2 Add egg and vanilla, beating until blended.
- 3 Add flour and salt, beating well. Stir in mini-morsels.
- 4 Turn dough out onto a lightly floured surface. Shape dough into 2- x 1/2-inch logs (about 1 heaping teaspoon each).

- 5 Place logs on ungreased baking sheets.
- 6 Bake at 350 for 12 to 15 minutes or until lightly browned; remove to wire racks to cool.
- 7 Microwave chocolate morsels at HIGH 4 minutes or until melted, stirring once.
- 8 Dip ends of cookies in melted chocolate.
- 9 Roll ends in walnuts.
- 10 Place on wax paper until set. Freeze up to 1 month, if desired.

Nutrition per serving

138	2 g	9 g	12 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			2.9 g · 18% of daily needs
Fibre			1.2 g · 5% of daily needs
Sugar			6.4 g · 7% of daily needs
Sodium			53.8 mg · 2% of daily needs
Cholesterol			4 mg · 1% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/choco-nut-dainties-148325