



## Chocolate Bat Cookies

READY IN



125 min.

SERVINGS



48

CALORIES



68 kcal

DESSERT

### Ingredients

- ☐ 0.8 cup butter softened
- ☐ 1.3 cups granulated sugar
- ☐ 1 eggs
- ☐ 1 teaspoon vanilla
- ☐ 1.5 cups flour all-purpose
- ☐ 0.8 cup cocoa powder unsweetened
- ☐ 0.1 teaspoon salt
- ☐ 2 tablespoons cinnamon candies red (96 candies)
- ☐ 1 serving evaporated cane juice black

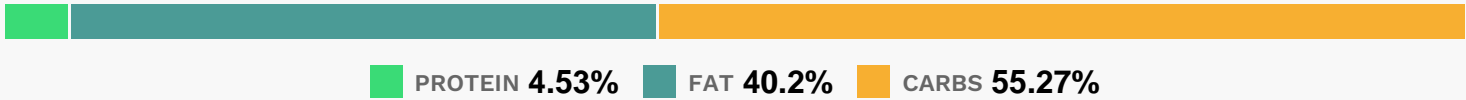
# Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ plastic wrap
- ☐ hand mixer
- ☐ cookie cutter

# Directions

- ☐ In large bowl, beat butter, granulated sugar, egg and vanilla with electric mixer on medium speed, or mix with spoon. Stir in flour, cocoa and salt. Divide dough in half. Flatten each portion into a disk. Wrap in plastic wrap; refrigerate 1 hour.
- ☐ Heat oven to 375°F. On lightly floured surface, roll one portion of dough at a time 1/8 inch thick. (Keep remaining dough in refrigerator until ready to roll.)
- ☐ Cut with 4 1/2x1/2-inch bat-shaped cookie cutter. (If dough becomes too sticky to cut, refrigerate 10 minutes before rerolling.)
- ☐ Place 2 red cinnamon candies on each cookie for eyes.
- ☐ Sprinkle with sugar crystals. On ungreased cookie sheet, place cookies about 1 inch apart.
- ☐ Bake 8 to 10 minutes or until edges are set. Cool 1 minute; remove from cookie sheet to cooling rack.

# Nutrition Facts



# Properties

Glycemic Index:4.06, Glycemic Load:6.04, Inflammation Score:-1, Nutrition Score:1.3347826266418%

# Flavonoids

Catechin: 0.87mg, Catechin: 0.87mg, Catechin: 0.87mg, Catechin: 0.87mg Epicatechin: 2.64mg, Epicatechin: 2.64mg, Epicatechin: 2.64mg, Epicatechin: 2.64mg Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg, Quercetin: 0.13mg

Nutrients (% of daily need)

Calories: 67.9kcal (3.39%), Fat: 3.2g (4.93%), Saturated Fat: 1.97g (12.29%), Carbohydrates: 9.91g (3.3%), Net Carbohydrates: 9.31g (3.39%), Sugar: 6.12g (6.8%), Cholesterol: 11.04mg (3.68%), Sodium: 30.59mg (1.33%), Alcohol: 0.03g (100%), Alcohol %: 0.23% (100%), Caffeine: 3.09mg (1.03%), Protein: 0.81g (1.63%), Manganese: 0.08mg (3.94%), Copper: 0.06mg (2.88%), Selenium: 1.87µg (2.67%), Fiber: 0.6g (2.41%), Vitamin B1: 0.03mg (2.15%), Iron: 0.39mg (2.15%), Folate: 8.12µg (2.03%), Magnesium: 7.76mg (1.94%), Vitamin A: 93.59IU (1.87%), Vitamin B2: 0.03mg (1.71%), Phosphorus: 16.75mg (1.68%), Vitamin B3: 0.26mg (1.31%)