



Chocolate Candy Cookie Cups



Vegetarian



Popular

READY IN



80 min.

SERVINGS



36

CALORIES



205 kcal

DESSERT

Ingredients

- ☐ 18 chocolate bar miniature (square)
- ☐ 1 lb chocolate frosting betty crocker®
- ☐ 1 eggs
- ☐ 1 pouch peanut butter sandwich cookie crumbs betty crocker® (1 lb 1.5 oz)
- ☐ 3 tablespoons vegetable oil
- ☐ 1 tablespoon water

Equipment

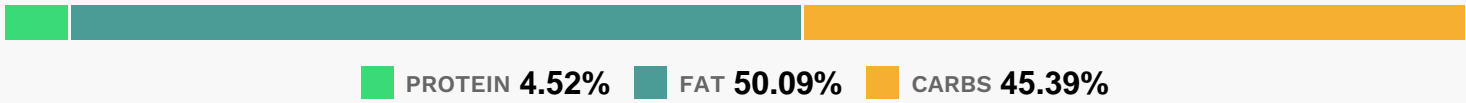
- ☐ bowl

- ☐ frying pan
- ☐ oven
- ☐ muffin liners
- ☐ pastry bag

Directions

- ☐ Heat oven to 375°F. In large bowl, stir cookie mix, oil, water and egg until soft dough forms.
- ☐ Form dough into thirty-six 1-inch balls (about 2 teaspoons each); press into ungreased mini muffin cups.
- ☐ Cut each candy bar in half; press one piece of candy bar into center of dough in each cup.
- ☐ Bake 9 to 11 minutes or until edges are light golden brown. Cool completely in pan, about 30 minutes.
- ☐ Remove from pan to serving plate. Spoon frosting into pastry bag fitted with star tip. Pipe frosting on top of each cookie cup. Decorate with decors.

Nutrition Facts



Properties

Glycemic Index:0.64, Glycemic Load:1.13, Inflammation Score:-1, Nutrition Score:3.641739130668%

Nutrients (% of daily need)

Calories: 204.55kcal (10.23%), Fat: 11.65g (17.92%), Saturated Fat: 4.83g (30.18%), Carbohydrates: 23.75g (7.92%), Net Carbohydrates: 21.61g (7.86%), Sugar: 16.05g (17.83%), Cholesterol: 4.97mg (1.66%), Sodium: 140.79mg (6.12%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 11.45mg (3.82%), Protein: 2.37g (4.73%), Manganese: 0.3mg (15.17%), Copper: 0.27mg (13.67%), Iron: 2.04mg (11.36%), Magnesium: 34.72mg (8.68%), Fiber: 2.13g (8.53%), Phosphorus: 55.49mg (5.55%), Potassium: 126.48mg (3.61%), Zinc: 0.52mg (3.44%), Vitamin K: 3.11µg (2.96%), Vitamin E: 0.38mg (2.56%), Selenium: 1.43µg (2.04%), Calcium: 11.92mg (1.19%), Vitamin B2: 0.02mg (1.1%)