



## Chocolate-Caramel Filled Cookies

READY IN



60 min.

SERVINGS



26

CALORIES



173 kcal

DESSERT

### Ingredients

- 1 serving you will also need: parchment paper
- 17.5 oz chocolate chip cookie mix
- 1 serving eggs for on cookie mix pouch
- 3 tablespoons flour all-purpose
- 26 rolos (from 13-oz. pkg.)
- 1 cup semi chocolate chips
- 0.3 cup milk
- 2 teaspoons mint

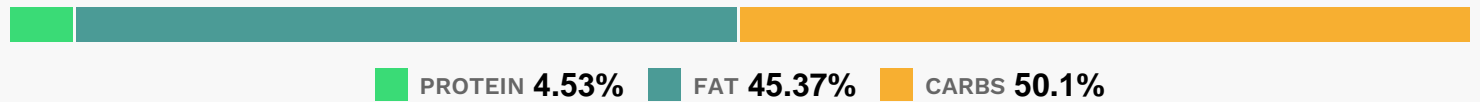
## Equipment

- baking sheet
- baking paper
- oven
- microwave

## Directions

- Make cookie dough as directed on package, stirring in flour with cookie mix. Shape about 1 tablespoon dough around 1 chocolate caramel candy, covering completely.
- Place 2 inches apart on Reynolds Parchment Paper lined cookie sheets.
- Bake at 375°F 10 to 12 minutes. Cool; place cookies on cooling racks.
- Microwave chocolate chips and milk uncovered on High 1 to 2 minutes or until melted, stirring until blended. Spoon glaze onto each cookie. Top with sprinkles.
- Let stand until glaze is set.

## Nutrition Facts



## Properties

Glycemic Index:6.22, Glycemic Load:6.55, Inflammation Score:-1, Nutrition Score:2.3760869234152%

## Nutrients (% of daily need)

Calories: 173.22kcal (8.66%), Fat: 8.77g (13.49%), Saturated Fat: 4.34g (27.15%), Carbohydrates: 21.79g (7.26%), Net Carbohydrates: 20.63g (7.5%), Sugar: 13.03g (14.48%), Cholesterol: 9.24mg (3.08%), Sodium: 84.01mg (3.65%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 6.31mg (2.1%), Protein: 1.97g (3.94%), Vitamin B1: 0.08mg (5.02%), Manganese: 0.1mg (4.92%), Magnesium: 19.16mg (4.79%), Fiber: 1.17g (4.66%), Copper: 0.09mg (4.45%), Iron: 0.76mg (4.24%), Phosphorus: 38.3mg (3.83%), Folate: 15.2µg (3.8%), Vitamin B2: 0.06mg (3.55%), Potassium: 92.07mg (2.63%), Vitamin B3: 0.5mg (2.49%), Zinc: 0.32mg (2.11%), Selenium: 1.45µg (2.07%), Calcium: 16.97mg (1.7%)