



Chocolate Chip M&Ms™ Christmas Cookies

 Dairy Free

READY IN



155 min.

SERVINGS



100

CALORIES



106 kcal

DESSERT

Ingredients

- 1.3 cups butter softened
- 0.3 cup shortening
- 1.3 cups granulated sugar
- 1.3 cups brown sugar packed
- 1 tablespoon vanilla
- 2 eggs
- 4.3 cups flour all-purpose
- 2 teaspoons baking soda

- 0.5 teaspoon salt
- 12 oz semi chocolate chips (2 cups)
- 14 oz m&m candies

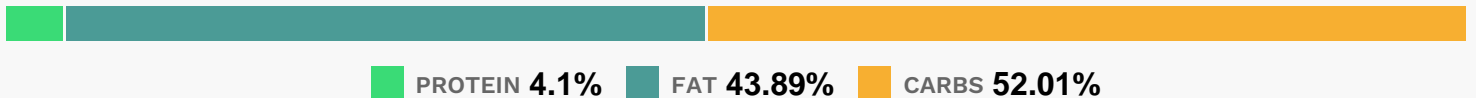
Equipment

- bowl
- baking sheet
- oven
- wire rack
- hand mixer
- ice cream scoop

Directions

- Heat oven to 375°F. In large bowl, beat butter, shortening, sugars, vanilla and eggs with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda and salt (dough will be stiff). Stir in chocolate chips and chocolate candies.
- On ungreased cookie sheet, drop dough by level teaspoonfuls or #70 cookie/ice cream scoop about 2 inches apart.
- Bake 10 to 11 minutes or until light brown (centers will be soft). Cool 1 to 2 minutes; remove from cookie sheet to cooling rack.

Nutrition Facts



Properties

Glycemic Index:1.45, Glycemic Load:4.68, Inflammation Score:-1, Nutrition Score:1.5778260801149%

Nutrients (% of daily need)

Calories: 105.6kcal (5.28%), Fat: 5.17g (7.96%), Saturated Fat: 1.96g (12.26%), Carbohydrates: 13.79g (4.6%), Net Carbohydrates: 13.27g (4.82%), Sugar: 8.93g (9.92%), Cholesterol: 4.07mg (1.36%), Sodium: 65.5mg (2.85%), Alcohol: 0.04g (100%), Alcohol %: 0.25% (100%), Protein: 1.09g (2.17%), Manganese: 0.08mg (4.19%), Selenium: 2.41µg (3.44%), Iron: 0.55mg (3.04%), Vitamin B1: 0.04mg (2.9%), Copper: 0.05mg (2.62%), Folate: 10.19µg (2.55%),

Vitamin A: 116.84IU (2.34%), Fiber: 0.52g (2.09%), Vitamin B2: 0.03mg (1.98%), Magnesium: 7.61mg (1.9%), Vitamin B3: 0.35mg (1.74%), Phosphorus: 17.1mg (1.71%), Calcium: 11.19mg (1.12%), Vitamin E: 0.15mg (1.01%)