



## Chocolate Cookies with Dipping Bar

READY IN



175 min.

SERVINGS



36

CALORIES



347 kcal

DESSERT

### Ingredients

- 4 ounces chocolate almond bark (4 squares)
- 4 ounces candy coating disks white (4 squares)
- 36 servings chocolate covered candy such as m and m's, chopped
- 36 servings chocolate covered toffee bars such as skor toffee bars, chopped
- 36 servings mint
- 36 servings other variations: different candy bars chopped
- 2.5 cups flour all-purpose
- 36 servings pistachios finely chopped
- 1 cup powdered sugar

- 0.8 teaspoon salt
- 2 sticks butter salted softened
- 0.5 cup cocoa powder unsweetened
- 2 teaspoons vanilla extract
- 1 eggs whole

## Equipment

- bowl
- baking sheet
- baking paper
- oven
- wire rack
- plastic wrap
- cookie cutter
- microwave

## Directions

- For the cookies: Cream the butter with the powdered sugar.
- Add the egg and vanilla and mix to combine.
- Add the flour, cocoa powder and salt, and mix together until the dough comes together.
- Place plastic wrap on the surface of the dough and refrigerate for 2 hours.
- Preheat the oven to 375 degrees F. Line baking sheets with baking mats or parchment.
- Roll out the cookie dough and cut out the cookies using a rectangular cookie cutter, re-rolling the scraps in order to use as much of the dough as possible.
- Place the cookies onto the prepared baking sheets.
- Bake for 7 to 9 minutes, in batches if necessary, being careful not to burn. Cookies will remain the same general size and shape after they bake.
- Remove from the oven and place the cookies on a cooling rack. Allow them to cool completely.

Melt the almond barks in separate bowls in the microwave. Dip half of each cookie into the white almond bark and half into the chocolate bark. Immediately sprinkle or press toppings from the Dipping Bar over both sides of the cookies. Gently set on parchment paper or another nonstick surface and allow to cool before serving.

## Nutrition Facts

**PROTEIN 8.06%** **FAT 54.12%** **CARBS 37.82%**

### Properties

Glycemic Index:5.25, Glycemic Load:5.82, Inflammation Score:-4, Nutrition Score:9.0613042543764%

### Flavonoids

Cyanidin: 2.05mg, Cyanidin: 2.05mg, Cyanidin: 2.05mg, Cyanidin: 2.05mg Catechin: 1.77mg, Catechin: 1.77mg, Catechin: 1.77mg, Catechin: 1.77mg Epigallocatechin: 0.57mg, Epigallocatechin: 0.57mg, Epigallocatechin: 0.57mg, Epigallocatechin: 0.57mg Epicatechin: 2.58mg, Epicatechin: 2.58mg, Epicatechin: 2.58mg, Epicatechin: 2.58mg Epigallocatechin 3-gallate: 0.11mg, Epigallocatechin 3-gallate: 0.11mg, Epigallocatechin 3-gallate: 0.11mg, Epigallocatechin 3-gallate: 0.11mg Quercetin: 0.53mg, Quercetin: 0.53mg, Quercetin: 0.53mg, Quercetin: 0.53mg

### Nutrients (% of daily need)

Calories: 347.02kcal (17.35%), Fat: 21.55g (33.15%), Saturated Fat: 7.85g (49.03%), Carbohydrates: 33.88g (11.29%), Net Carbohydrates: 30.1g (10.94%), Sugar: 20.2g (22.45%), Cholesterol: 18.22mg (6.07%), Sodium: 95.45mg (4.15%), Alcohol: 0.08g (100%), Alcohol %: 0.14% (100%), Caffeine: 4.41mg (1.47%), Protein: 7.22g (14.44%), Vitamin B6: 0.48mg (24.22%), Manganese: 0.48mg (24.06%), Copper: 0.46mg (22.92%), Vitamin B1: 0.31mg (20.96%), Phosphorus: 166.15mg (16.62%), Fiber: 3.79g (15.15%), Magnesium: 46.61mg (11.65%), Iron: 1.93mg (10.74%), Potassium: 334.22mg (9.55%), Selenium: 5.67µg (8.1%), Folate: 31.31µg (7.83%), Vitamin B2: 0.1mg (5.99%), Zinc: 0.85mg (5.64%), Vitamin A: 281.67IU (5.63%), Vitamin E: 0.83mg (5.54%), Vitamin B3: 0.93mg (4.64%), Calcium: 37.42mg (3.74%), Vitamin B5: 0.22mg (2.21%), Vitamin C: 1.58mg (1.91%)