



Chocolate Covered Strawberry Tarts

READY IN



75 min.

SERVINGS



36

CALORIES



132 kcal

DESSERT

Ingredients

- 17.5 oz basic cookie mix chunk
- 0.3 cup vegetable oil
- 1 eggs
- 2 tablespoons water
- 0.3 cup strawberry jam
- 0.5 cup cool whip frozen thawed
- 12 oz fluffy frosting
- 3 tablespoons semisweet chocolate chips miniature

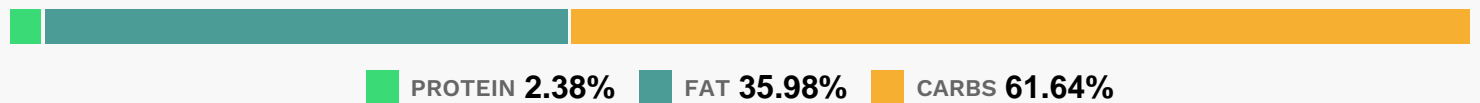
Equipment

- bowl
- oven
- wooden spoon
- muffin liners

Directions

- Heat oven to 350°F.
- Place miniature paper baking cup in each of 36 mini muffin cups.
- In medium bowl, stir cookie mix, oil, egg and water until soft dough forms. Drop dough by teaspoonfuls into baking cups.
- Bake 8 to 10 minutes or until edges are set. Gently press end of wooden spoon into bottoms and against sides of baking cups to flatten, being careful not to make holes in dough. Cool completely, about 30 minutes.
- Spoon 1/2 teaspoon jam into each cookie cup.
- In medium bowl, fold whipped topping into frosting until well combined. Spoon frosting mixture into decorating bag fitted with medium star tip, and pipe into the center of each tart. Top with chocolate chips. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:2.72, Glycemic Load:3.93, Inflammation Score:-1, Nutrition Score:0.88260870135349%

Nutrients (% of daily need)

Calories: 132.02kcal (6.6%), Fat: 5.19g (7.98%), Saturated Fat: 1.06g (6.61%), Carbohydrates: 19.99g (6.66%), Net Carbohydrates: 19.5g (7.09%), Sugar: 14.6g (16.23%), Cholesterol: 4.79mg (1.6%), Sodium: 35.52mg (1.54%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.77g (1.54%), Vitamin K: 4.11µg (3.91%), Vitamin B2: 0.05mg (2.79%), Vitamin E: 0.29mg (1.95%), Fiber: 0.49g (1.95%)