



Chocolate-Dipped Fortune Cookies with Sprinkles

 Dairy Free

READY IN



60 min.

SERVINGS



24

CALORIES



168 kcal

DESSERT

Ingredients

- ☐ 12 oz candy coating disks
- ☐ 0.3 cup m&m candies
- ☐ 1 box pie crust dough refrigerated softened

Equipment

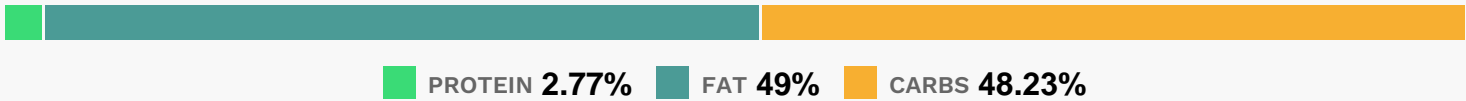
- ☐ bowl
- ☐ baking paper
- ☐ oven

- ☐ cookie cutter
- ☐ muffin liners

Directions

- ☐ Heat oven to 400F. Lightly spray 24 regular-size muffin cups with cooking spray.
- ☐ Remove pie crusts from pouches; unroll on work surface. Using 2 1/2- to 3-inch round cookie cutter, cut out 12 rounds from each crust. Fold each round in half, gently pinching middle to seal. Press thumbs into each side and bring together to form fortune cookie shape.
- ☐ Place in muffin cups.
- ☐ Bake 10 to 15 minutes or until lightly golden.
- ☐ Remove from muffin cups to cooling racks; cool completely.
- ☐ Melt candy coating as directed on package.
- ☐ Place candy sprinkles in small bowl. Dip half of each fortune cookie into melted coating, then immediately dip in sprinkles.
- ☐ Place on sheet of waxed paper or cooking parchment paper; let stand until set.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.1426086942463%

Nutrients (% of daily need)

Calories: 167.98kcal (8.4%), Fat: 8.9g (13.69%), Saturated Fat: 5.72g (35.77%), Carbohydrates: 19.71g (6.57%), Net Carbohydrates: 19.24g (6.99%), Sugar: 11.48g (12.76%), Cholesterol: 0.32mg (0.11%), Sodium: 73.75mg (3.21%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.13g (2.26%), Manganese: 0.07mg (3.68%), Vitamin B1: 0.05mg (3.06%), Folate: 11.67µg (2.92%), Iron: 0.46mg (2.56%), Vitamin B3: 0.45mg (2.25%), Fiber: 0.48g (1.9%), Vitamin B2: 0.03mg (1.67%), Selenium: 0.95µg (1.36%), Phosphorus: 12mg (1.2%), Vitamin K: 1.22µg (1.16%)