



Chocolate Dunk Cookies

 Dairy Free

READY IN



32 min.

SERVINGS



32

CALORIES



110 kcal

DESSERT

Ingredients

- 0.8 tsp baking soda
- 0.5 cup brown sugar packed
- 1 eggs
- 1.8 cups flour
- 0.8 cup butter softened (1-)
- 0.5 cup granular no-calorie sweetener
- 0.3 tsp salt
- 4 oz baker's semi-sweet chocolate divided

- 1 tsp vanilla
- 1 tsp warm water
- 1 Tbsp cool whip whipped topping sugar free thawed

Equipment

- bowl
- baking sheet
- oven
- blender

Directions

- Heat oven to 375F.
- Mix flour, baking soda and salt. Chop 2 oz. chocolate.
- Beat margarine, brown sugar and granulated sweetener in large bowl with mixer until light and fluffy. Blend in egg and vanilla. Gradually beat in flour mixture. Stir in chopped chocolate. Drop heaping tablespoonfuls of dough, 2 inches apart, onto baking sheets.
- Bake 11 to 12 min. or until lightly browned. Cool on baking sheets 1 min.; remove to wire racks. Cool completely.
- Melt remaining chocolate as directed on package. Stir in COOL WHIP and water. Dip half of each cookie in chocolate; let stand until firm.

Nutrition Facts



Properties

Glycemic Index:3.91, Glycemic Load:5.2, Inflammation Score:-2, Nutrition Score:1.8943478132234%

Nutrients (% of daily need)

Calories: 109.88kcal (5.49%), Fat: 5.86g (9.01%), Saturated Fat: 1.74g (10.87%), Carbohydrates: 13.4g (4.47%), Net Carbohydrates: 12.94g (4.7%), Sugar: 7.22g (8.02%), Cholesterol: 5.33mg (1.78%), Sodium: 101.36mg (4.41%), Alcohol: 0.05g (100%), Alcohol %: 0.24% (100%), Caffeine: 3.05mg (1.02%), Protein: 1.15g (2.31%), Manganese: 0.1mg (4.83%), Selenium: 3.08µg (4.4%), Vitamin A: 199.61IU (3.99%), Vitamin B1: 0.06mg (3.73%), Folate: 13.25µg (3.31%),

Iron: 0.59mg (3.28%), Copper: 0.06mg (2.84%), Vitamin B2: 0.04mg (2.59%), Vitamin B3: 0.44mg (2.2%),
Magnesium: 8.4mg (2.1%), Phosphorus: 20.79mg (2.08%), Fiber: 0.47g (1.87%), Vitamin E: 0.21mg (1.37%), Zinc:
0.16mg (1.07%), Potassium: 36.58mg (1.05%)