



Chocolate Fudge Cookies

READY IN



20 min.

SERVINGS



24

CALORIES



178 kcal

DESSERT

Ingredients

- 0.7 cup butter softened
- 4 tablespoons canola oil
- 0.3 cup chocolate chips dark white
- 1 eggs
- 15.3 oz chocolate cake mix
- 2 tablespoons peanut butter
- 1 cup rolled oats
- 1 teaspoon vanilla
- 0.3 cup milk whole

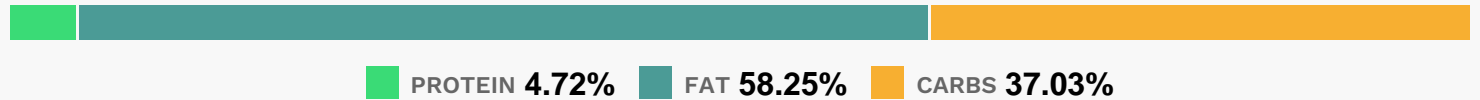
Equipment

- food processor
- oven
- wire rack
- stand mixer

Directions

- Preheat oven 350 degrees.Using a stand mixer or food processor, combine all of the ingredients and mix until combined.Spoon the dough onto prepared cookies sheets and press down gently with the back of a spoon.
- Bake for 6–8 minutes.
- Transfer to a wire rack and let cool. Enjoy!

Nutrition Facts



Properties

Glycemic Index:5.92, Glycemic Load:0.86, Inflammation Score:-2, Nutrition Score:3.33%

Taste

Sweetness: 70.7%, Saltiness: 9.94%, Sourness: 2.03%, Bitterness: 1.21%, Savoriness: 5.44%, Fattiness: 100%, Spiciness: 0%

Nutrients (% of daily need)

Calories: 177.7kcal (8.89%), Fat: 11.95g (18.39%), Saturated Fat: 4.61g (28.83%), Carbohydrates: 17.1g (5.7%), Net Carbohydrates: 16.26g (5.91%), Sugar: 8.3g (9.22%), Cholesterol: 20.68mg (6.89%), Sodium: 198.67mg (8.64%), Protein: 2.18g (4.35%), Manganese: 0.18mg (9.17%), Phosphorus: 74.73mg (7.47%), Vitamin E: 0.91mg (6.07%), Selenium: 3.94µg (5.63%), Iron: 1.01mg (5.62%), Copper: 0.09mg (4.62%), Magnesium: 16.05mg (4.01%), Calcium: 36.45mg (3.65%), Folate: 14.45µg (3.61%), Vitamin A: 172.13IU (3.44%), Vitamin B1: 0.05mg (3.37%), Fiber: 0.84g (3.35%), Vitamin B2: 0.05mg (2.99%), Vitamin K: 2.87µg (2.74%), Potassium: 92.65mg (2.65%), Vitamin B3: 0.51mg (2.55%), Zinc: 0.34mg (2.27%), Vitamin B5: 0.12mg (1.21%), Vitamin B6: 0.02mg (1.06%)