

# **Chocolate Hockey Pucks**



2 tablespoons shortening





ANTIPASTI

STARTER

SNACK

APPETIZER

### Ingredients

|  | 16 chocolate sandwich cookies oreo® (such as )             |
|--|--|
|  | 16 chocolate-covered peanut butter cups (such as Reese's®) |
|  | 12 ounce semi-sweet chocolate chips                        |

## **Equipment**

| bowl         |
|--------------|
| baking sheet |
| knife        |

| Directions                           |   |  |  |  |
|--------------------------------------|---|--|--|--|
|                                      | Line a baking sheet with waxed paper.   |  |  |  |
|                                      | Split each sandwich cookie open using a paring knife, putting as much filling as possible on one side of the cookie. Arrange cookies on a microwave-safe plate.   |  |  |  |
|                                      | Place 1 peanut butter cup on the filling-side of each cookie; cover with the remaining cookie top.  |  |  |  |
|                                      | Heat cookie sandwiches in the microwave until chocolate is slightly softened, about 5 seconds. Press cookie sandwich firmly together to adhere both sides of the cookie to the peanut butter cup.   |  |  |  |
|                                      | Place chocolate chips and shortening in a microwave-safe bowl. Microwave on high for 1 minute, remove, stir, and repeat in 30 second increments until chocolate is smooth and melted.   |  |  |  |
|                                      | Dip each cookie sandwich in the melted chocolate mixture, completely covering in chocolate. Allow excess to drip off before placing on waxed paper-lined baking sheet. Hide any finger prints on the cookies with extra melted chocolate. Freeze the 'hockey pucks' until chocolate is hardened, at least 30 minutes. |  |  |  |
| Nutrition Facts                      |   |  |  |  |
|                                      |   |  |  |  |
| PROTEIN 5.12% FAT 54.2% CARBS 40.68% |   |  |  |  |
| Properties                           |   |  |  |  |

microwave

Glycemic Index:O, Glycemic Load:O, Inflammation Score:-3, Nutrition Score:5.9186956349598%

#### **Nutrients** (% of daily need)

Calories: 280.48kcal (14.02%), Fat: 17.22g (26.5%), Saturated Fat: 7.58g (47.38%), Carbohydrates: 29.08g (9.69%), Net Carbohydrates: 26.42g (9.61%), Sugar: 20.71g (23.01%), Cholesterol: 2.3mg (0.77%), Sodium: 109.44mg (4.76%), Alcohol: Og (100%), Alcohol %: O% (100%), Caffeine: 20.08mg (6.69%), Protein: 3.66g (7.32%), Manganese: 0.36mg (18.15%), Copper: 0.35mg (17.31%), Iron: 3mg (16.68%), Magnesium: 53.6mg (13.4%), Fiber: 2.66g (10.64%), Phosphorus: 93.81mg (9.38%), Vitamin B3: 1.25mg (6.27%), Potassium: 206.95mg (5.91%), Zinc: 0.87mg (5.8%), Vitamin K: 6.01µg (5.72%), Folate: 15.82µg (3.95%), Vitamin B1: 0.06mg (3.86%), Selenium: 2.65µg (3.78%), Vitamin E: 0.55mg (3.64%), Vitamin B2: 0.06mg (3.39%), Calcium: 28.98mg (2.9%), Vitamin B5: 0.22mg (2.16%), Vitamin B12: 0.08µg (1.37%), Vitamin B6: 0.03mg (1.35%)