



Chocolate Mint Candies Cookies

READY IN



80 min.

SERVINGS



36

CALORIES



203 kcal

DESSERT

Ingredients

- 1.3 teaspoons baking soda
- 1.5 cups brown sugar
- 0.8 cup butter
- 13.5 ounce chocolate-covered peanuts thin
- 2 eggs
- 2.5 cups flour all-purpose
- 0.5 teaspoon salt
- 2 cups semi chocolate chips
- 2 tablespoons water

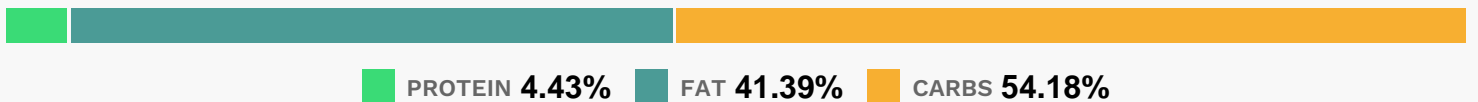
Equipment

- bowl
- baking sheet
- sauce pan
- oven
- toothpicks

Directions

- In a saucepan over medium heat, cook the sugar, butter and water, stirring occasionally until melted.
- Remove from heat, stir in the chocolate chips until melted and set aside to cool for 10 minutes.
- Pour the chocolate mixture into a large bowl, and beat in the eggs, one at a time.
- Combine the flour, baking soda and salt, stir into the chocolate mixture. Cover and refrigerate dough for at least 1 hour.
- Preheat oven to 350 degrees F (175 degrees C). Grease cookie sheets.
- Roll cookie dough into walnut sized balls and place 2 inches apart onto the prepared cookie sheets.
- Bake for 8 to 10 minutes in the preheated oven, be careful not to overbake. When cookies come out of the oven, Press one mint wafer into the top of each cookie and let sit for 1 minute. When the mint is softened, swirl with the back of a spoon or toothpick to make a pattern with the green filling of the mint wafer. For smaller cookies, break mints in half.

Nutrition Facts



Properties

Glycemic Index:3.47, Glycemic Load:4.79, Inflammation Score:-2, Nutrition Score:3.9586956552027%

Nutrients (% of daily need)

Calories: 203.2kcal (10.16%), Fat: 9.56g (14.7%), Saturated Fat: 5.82g (36.37%), Carbohydrates: 28.15g (9.38%), Net Carbohydrates: 26.79g (9.74%), Sugar: 19.21g (21.35%), Cholesterol: 20.18mg (6.73%), Sodium: 111.79mg (4.86%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 9.66mg (3.22%), Protein: 2.3g (4.61%), Manganese: 0.24mg (11.82%), Copper: 0.18mg (9.16%), Iron: 1.33mg (7.36%), Selenium: 4.97µg (7.1%), Magnesium: 25.52mg (6.38%), Phosphorus: 56.92mg (5.69%), Fiber: 1.36g (5.46%), Vitamin B1: 0.08mg (5.43%), Vitamin B2: 0.08mg (4.57%), Folate: 18.12µg (4.53%), Potassium: 137.34mg (3.92%), Zinc: 0.5mg (3.32%), Vitamin B3: 0.65mg (3.26%), Vitamin A: 146.06IU (2.92%), Calcium: 26.8mg (2.68%), Vitamin E: 0.23mg (1.54%), Vitamin B5: 0.15mg (1.51%), Vitamin B12: 0.09µg (1.45%), Vitamin K: 1.5µg (1.43%), Vitamin B6: 0.02mg (1.16%)