



## Chocolate-Mint Cookie Bites

READY IN



60 min.

SERVINGS



16

CALORIES



392 kcal

DESSERT

### Ingredients

- 17.5 oz sugar cookie mix
- 0.5 cup butter softened
- 1 eggs
- 1 teaspoon drop natural food coloring green
- 3 teaspoons peppermint extract
- 12 oz cream cheese frosting
- 12 oz chocolate chips dark (2 cups)
- 0.3 cup sprinkles

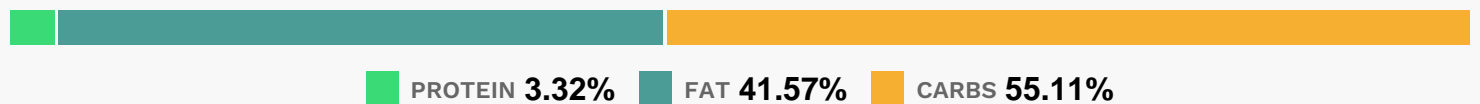
## Equipment

- bowl
- baking sheet
- baking paper
- oven
- wire rack
- microwave

## Directions

- Heat oven to 375°F. Line large cookie sheet with cooking parchment paper.
- In large bowl, stir cookie mix, butter, egg, food color and 2 teaspoons of the peppermint extract until soft dough forms. Drop dough by tablespoonfuls onto cookie sheet.
- Bake 8 to 11 minutes or until barely golden around edges. Cool 2 minutes; remove from cookie sheet to cooling rack. Cool completely.
- In medium bowl, mix frosting and remaining 1 teaspoon peppermint extract. For each sandwich cookie, spread desired amount of frosting on bottom of 1 cookie. Top with second cookie, bottom side down; gently press together.
- In small microwavable bowl, microwave chocolate chips uncovered on High about 1 minute, stirring once, until melted. If necessary, continue to microwave in 15-second increments, stirring until smooth. Dip each sandwich cookie halfway into melted chocolate; decorate with sprinkles.
- Place on cooking parchment paper; let stand until set.

## Nutrition Facts



## Properties

Glycemic Index:3.13, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:2.6665217461793%

## Nutrients (% of daily need)

Calories: 392.41kcal (19.62%), Fat: 18.17g (27.96%), Saturated Fat: 10.98g (68.65%), Carbohydrates: 54.21g (18.07%), Net Carbohydrates: 53.4g (19.42%), Sugar: 37.53g (41.7%), Cholesterol: 25.69mg (8.56%), Sodium: 201.53mg (8.76%), Alcohol: 0.26g (100%), Alcohol %: 0.38% (100%), Protein: 3.27g (6.54%), Calcium: 68.39mg (6.84%), Zinc: 0.8mg (5.32%), Potassium: 148.64mg (4.25%), Vitamin A: 194.25IU (3.88%), Vitamin B2: 0.07mg (3.84%), Vitamin E: 0.53mg (3.52%), Phosphorus: 34.62mg (3.46%), Fiber: 0.81g (3.23%), Selenium: 2.13µg (3.04%), Vitamin B1: 0.04mg (2.76%), Folate: 10.93µg (2.73%), Iron: 0.47mg (2.61%), Copper: 0.05mg (2.28%), Magnesium: 8.64mg (2.16%), Vitamin B5: 0.21mg (2.1%), Vitamin K: 2.14µg (2.04%), Vitamin B3: 0.36mg (1.78%), Manganese: 0.04mg (1.75%), Vitamin B6: 0.03mg (1.64%), Vitamin B12: 0.1µg (1.6%)