



Chocolate-Mint Cookie Bites

READY IN



60 min.

SERVINGS



16

CALORIES



365 kcal

DESSERT

Ingredients

- 0.5 cup butter softened
- 12 oz chocolate chips dark (2 cups)
- 1 eggs
- 1 teaspoon drop natural food coloring green
- 0.3 cup m&m candies
- 3 teaspoons peppermint extract
- 1 pouch sugar cookie mix (1 lb 1.5 oz)
- 12 oz whipped cream

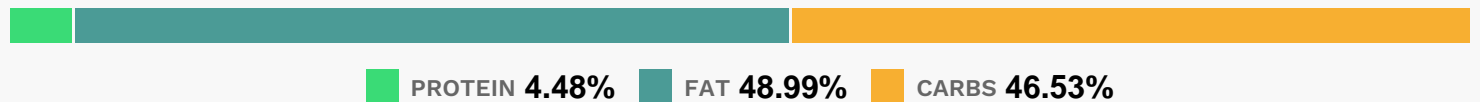
Equipment

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

Directions

- Heat oven to 375F. 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:6.56, Glycemic Load:1.46, Inflammation Score:-2, Nutrition Score:3.3160869699457%

Nutrients (% of daily need)

Calories: 364.53kcal (18.23%), Fat: 19.85g (30.54%), Saturated Fat: 13.31g (83.18%), Carbohydrates: 42.42g (14.14%), Net Carbohydrates: 41.52g (15.1%), Sugar: 25.48g (28.31%), Cholesterol: 42.34mg (14.11%), Sodium: 164.81mg (7.17%), Alcohol: 0.26g (100%), Alcohol %: 0.37% (100%), Protein: 4.08g (8.17%), Calcium: 92.99mg (9.3%), Vitamin A: 347.17IU (6.94%), Zinc: 0.87mg (5.81%), Phosphorus: 52.91mg (5.29%), Potassium: 172.45mg (4.93%), Vitamin B2: 0.08mg (4.58%), Vitamin E: 0.66mg (4.42%), Fiber: 0.9g (3.58%), Selenium: 2.32µg (3.31%), Vitamin B1: 0.05mg (3.28%), Folate: 11.57µg (2.89%), Vitamin B5: 0.27mg (2.75%), Iron: 0.49mg (2.71%), Magnesium: 10.56mg (2.64%), Vitamin B12: 0.16µg (2.63%), Vitamin K: 2.55µg (2.42%), Copper: 0.04mg (2.18%), Vitamin B6: 0.04mg (2.07%), Vitamin B3: 0.37mg (1.84%), Manganese: 0.03mg (1.62%)