



## Chocolate-Mint Creme Cookies

READY IN



30 min.

SERVINGS



48

CALORIES



167 kcal

DESSERT

### Ingredients

- 1.5 cups brown sugar packed
- 0.8 cup butter cubed
- 2 tablespoons water
- 2 cups semi chocolate chips
- 2 large eggs room temperature
- 3 cups flour all-purpose
- 1.3 teaspoons baking soda
- 1 teaspoon salt
- 0.3 cup butter softened

- 3 cups powdered sugar
- 3 tablespoons milk 2%
- 0.1 teaspoon peppermint extract
- 1 Dash salt

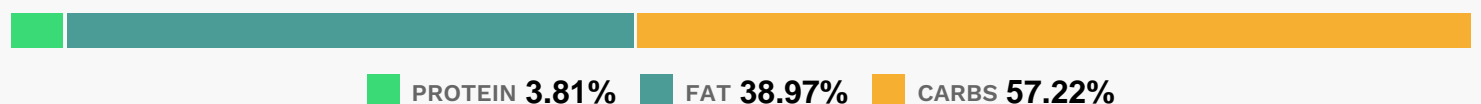
## Equipment

- bowl
- baking sheet
- sauce pan
- oven

## Directions

- In a small saucepan, combine brown sugar, butter and water. Cook and stir over medium heat until sugar is dissolved.
- Remove from heat; stir in chocolate chips until melted and smooth.
- Transfer to a large bowl; cool slightly.
- Add eggs, 1 at a time, beating well after each addition.
- Combine flour, baking soda and salt; gradually add to chocolate mixture and mix well.
- Drop by rounded teaspoonfuls onto greased baking sheets.
- Bake at 350° until set, 8–10 minutes.
- Remove to wire racks; flatten slightly. Cool completely.
- Combine filling ingredients; spread on the bottoms of half of the cookies. Top with remaining cookies. Store in the refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:3.65, Glycemic Load:4.31, Inflammation Score:-2, Nutrition Score:2.7195652062478%

## Nutrients (% of daily need)

Calories: 167.37kcal (8.37%), Fat: 7.32g (11.26%), Saturated Fat: 4.37g (27.34%), Carbohydrates: 24.19g (8.06%), Net Carbohydrates: 23.38g (8.5%), Sugar: 16.84g (18.71%), Cholesterol: 19.29mg (6.43%), Sodium: 117.11mg (5.09%), Alcohol: 0g (100%), Alcohol %: 0.01% (100%), Caffeine: 6.45mg (2.15%), Protein: 1.61g (3.22%), Manganese: 0.16mg (7.91%), Selenium: 4.12µg (5.89%), Copper: 0.11mg (5.52%), Iron: 0.93mg (5.16%), Vitamin B1: 0.07mg (4.35%), Magnesium: 16mg (4%), Folate: 15.55µg (3.89%), Phosphorus: 34.43mg (3.44%), Vitamin B2: 0.06mg (3.34%), Fiber: 0.81g (3.24%), Vitamin A: 143.99IU (2.88%), Vitamin B3: 0.54mg (2.68%), Zinc: 0.29mg (1.95%), Potassium: 65.62mg (1.87%), Calcium: 15.17mg (1.52%), Vitamin E: 0.19mg (1.27%), Vitamin B5: 0.11mg (1.07%)