



Chocolate Mint Crinkle Cookies



Vegetarian



Popular

READY IN



31 min.

SERVINGS



36

CALORIES



126 kcal

DESSERT

Ingredients

- ☐ 1 pouch brownie mix
- ☐ 1 cup creme de menthe baking chips
- ☐ 3 eggs
- ☐ 1.3 cups flour all-purpose
- ☐ 1 teaspoon peppermint extract
- ☐ 0.8 cup powdered sugar for coating dough (reserve)
- ☐ 0.3 cup vegetable oil

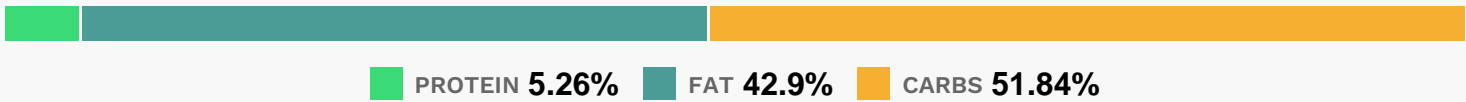
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack

Directions

- ☐ Preheat oven to 350°F.
- ☐ Place brownie mix, flour, eggs, oil and extract in medium bowl. Stir until blended. (Dough will be stiff.) Fold in Baking chips.
- ☐ Place powdered sugar in separate bowl. For each cookie, scoop 1 rounded tablespoon dough and place in powdered sugar.
- ☐ Roll dough gently into balls, coating thoroughly with powdered sugar.
- ☐ Place 2 inches apart onto greased cookie sheet.
- ☐ Bake 11-13 minutes, or until they are just barely set (do not over bake).
- ☐ Let cool on the baking sheet for 5-10 minutes before moving them to a cooling rack to cool completely.

Nutrition Facts



Properties

Glycemic Index:2.08, Glycemic Load:2.4, Inflammation Score:-1, Nutrition Score:1.2621739053208%

Nutrients (% of daily need)

Calories: 125.58kcal (6.28%), Fat: 6.13g (9.42%), Saturated Fat: 2.99g (18.68%), Carbohydrates: 16.66g (5.55%), Net Carbohydrates: 16.35g (5.94%), Sugar: 10.79g (11.99%), Cholesterol: 13.64mg (4.55%), Sodium: 32.79mg (1.43%), Alcohol: 0.04g (100%), Alcohol %: 0.17% (100%), Protein: 1.69g (3.38%), Selenium: 2.61µg (3.73%), Vitamin K: 3.74µg (3.56%), Iron: 0.49mg (2.74%), Folate: 9.67µg (2.42%), Vitamin B1: 0.04mg (2.37%), Vitamin B2: 0.04mg (2.28%), Manganese: 0.03mg (1.55%), Vitamin E: 0.21mg (1.37%), Vitamin B3: 0.26mg (1.3%), Fiber: 0.31g (1.25%), Phosphorus: 11.95mg (1.2%), Calcium: 10.57mg (1.06%)