



## Chocolate Mint Pinwheels

 Dairy Free

READY IN



200 min.

SERVINGS



48

CALORIES



61 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 0.5 cup butter softened
- ☐ 1 eggs
- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 2 tablespoons flour all-purpose
- ☐ 0.5 teaspoon peppermint extract
- ☐ 2 drops drop natural food coloring green

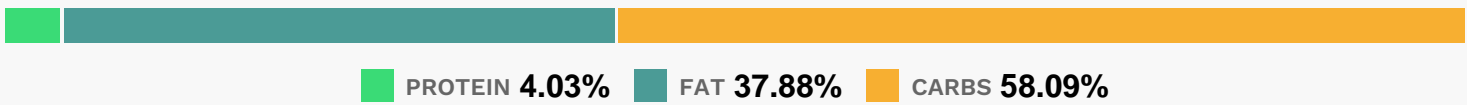
## Equipment

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

## Directions

- ☐ In large bowl, stir cookie mix, butter and egg until dough forms. Divide dough in half. Stir cocoa into one half. Stir flour, mint extract and food color into other half.
- ☐ Place chocolate dough on 17x12-inch sheet waxed paper. Top dough with second sheet of waxed paper.
- ☐ Roll dough to form 12x7-inch rectangle. Repeat with green colored dough.
- ☐ Remove top sheet of waxed paper from both doughs. Using waxed paper to lift green dough, invert onto chocolate dough. Gently press layered dough to 14x8-inch rectangle.
- ☐ Remove top sheet waxed paper. Use bottom sheet waxed paper to help roll doughs up together tightly, beginning at long side. Wrap tightly in waxed paper; freeze at least 2 hours or until very firm.
- ☐ Heat oven to 375°F. Unwrap dough; cut into 1/4-inch slices.
- ☐ Place slices about 2 inches apart on ungreased cookie sheet.
- ☐ Bake 9 to 11 minutes or until set. Cool 2 minutes; remove from cookie sheet to wire rack.

## Nutrition Facts



## Properties

Glycemic Index:1.56, Glycemic Load:0.17, Inflammation Score:-1, Nutrition Score:0.48956521973014%

## Flavonoids

Catechin: 0.29mg, Catechin: 0.29mg, Catechin: 0.29mg, Catechin: 0.29mg Epicatechin: 0.88mg, Epicatechin: 0.88mg, Epicatechin: 0.88mg, Epicatechin: 0.88mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

## Nutrients (% of daily need)

Calories: 61.2kcal (3.06%), Fat: 2.61g (4.02%), Saturated Fat: 0.46g (2.88%), Carbohydrates: 9.02g (3.01%), Net Carbohydrates: 8.84g (3.22%), Sugar: 4.81g (5.35%), Cholesterol: 3.41mg (1.14%), Sodium: 53.23mg (2.31%), Alcohol: 0.01g (100%), Alcohol %: 0.13% (100%), Protein: 0.63g (1.25%), Vitamin A: 89.53IU (1.79%)