



## Chocolate Mocha Mummy Cookies



Dairy Free

READY IN



100 min.

SERVINGS



20

CALORIES



242 kcal

DESSERT

### Ingredients

- ☐ 1 cup butter softened
- ☐ 1 cup powdered sugar
- ☐ 1 teaspoon vanilla
- ☐ 1.8 cups flour all-purpose
- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 1 teaspoon coffee instant
- ☐ 1.3 cups peppermint candies white (from 11-oz bag)
- ☐ 0.3 cup bittersweet chocolate miniature (40 bits)

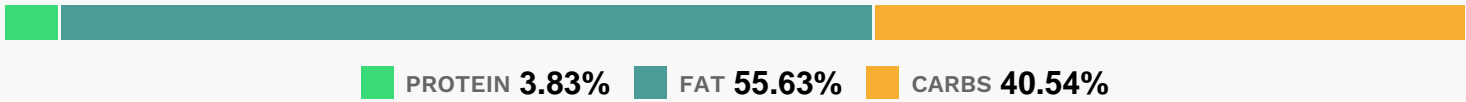
# Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ plastic wrap
- ☐ hand mixer
- ☐ ziploc bags
- ☐ microwave

# Directions

- ☐ Heat oven to 350°F. In large bowl, beat butter, powdered sugar and vanilla with electric mixer on medium speed about 2 minutes or until creamy. On low speed, beat in flour, cocoa and coffee granules 1 to 2 minutes or until well mixed. Divide dough into 2 balls; press each to form disk. Wrap each disk in plastic wrap; freeze 10 minutes.
- ☐ On lightly floured surface, roll 1 dough disk at a time until 1/8 inch thick.
- ☐ Cut with 5-inch gingerbread boy cutter. On ungreased cookie sheets, place cutouts 1 inch apart. Reroll and cut any remaining dough.
- ☐ Bake 9 to 10 minutes or until set. Cool 1 minute; remove from cookie sheets to cooling racks. Cool completely, 15 to 20 minutes.
- ☐ Place white baking chips in small resealable freezer plastic bag; seal bag. Microwave on High 30 seconds. Turn bag over; microwave 15 seconds longer until chips are softened. Squeeze bag until mixture is smooth. (If necessary, microwave 10 seconds longer or until chips are completely melted and mixture is smooth.)
- ☐ Cut very small tip from one corner of bag. Squeeze bag to drizzle melted chips over cookies for mummy wrapping.
- ☐ Add 2 baking bits to each cookie for eyes.

# Nutrition Facts



# Properties

Glycemic Index:3.75, Glycemic Load:6.04, Inflammation Score:-4, Nutrition Score:3.0808695851947%

Flavonoids

Catechin: 0.93mg, Catechin: 0.93mg, Catechin: 0.93mg, Catechin: 0.93mg Epicatechin: 2.82mg, Epicatechin: 2.82mg, Epicatechin: 2.82mg, Epicatechin: 2.82mg Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg

Nutrients (% of daily need)

Calories: 241.74kcal (12.09%), Fat: 15.39g (23.68%), Saturated Fat: 6.89g (43.07%), Carbohydrates: 25.24g (8.41%), Net Carbohydrates: 24.24g (8.81%), Sugar: 15.15g (16.83%), Cholesterol: 0.13mg (0.04%), Sodium: 117.09mg (5.09%), Alcohol: 0.07g (100%), Alcohol %: 0.19% (100%), Caffeine: 6.75mg (2.25%), Protein: 2.38g (4.77%), Vitamin A: 407.08IU (8.14%), Manganese: 0.16mg (8.01%), Vitamin B1: 0.09mg (5.92%), Selenium: 4.14µg (5.91%), Folate: 20.59µg (5.15%), Copper: 0.1mg (4.9%), Iron: 0.85mg (4.73%), Fiber: 1g (4%), Vitamin B2: 0.06mg (3.77%), Vitamin B3: 0.71mg (3.56%), Magnesium: 13.94mg (3.48%), Phosphorus: 30.79mg (3.08%), Calcium: 30.57mg (3.06%), Vitamin E: 0.37mg (2.49%), Zinc: 0.23mg (1.55%), Potassium: 52.85mg (1.51%)