



Chocolate-Orange Lingers

 Vegetarian

READY IN



25 min.

SERVINGS



16

CALORIES



217 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 0.5 teaspoon baking soda
- ☐ 0.3 cup butter
- ☐ 1 cup cashew pieces coarsely chopped
- ☐ 0.5 eggs beaten
- ☐ 1.5 cups flour all-purpose
- ☐ 50 hershey's kisses® milk chocolates melted
- ☐ 1 tablespoon orange zest grated
- ☐ 0.3 cup cup heavy whipping cream sour

☐ 0.5 cup sugar white

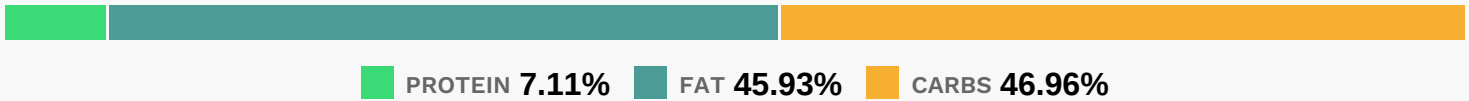
Equipment

- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ mixing bowl

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking sheet.
- ☐ In a large bowl, cream together sour cream, butter, and sugar in a mixing bowl.
- ☐ Add the 1/2 egg, and beat until fluffy.
- ☐ Whisk together the flour and baking soda in a separate mixing bowl, and then mix into the creamed butter mixture. Stir in the nuts, orange zest, and melted HERSHEY'S KISSES .
- ☐ Drop the dough by large teaspoonfuls onto prepared baking sheet.
- ☐ Bake cookies in preheated oven for 10 to 12 minutes.

Nutrition Facts



Properties

Glycemic Index:13.77, Glycemic Load:11.38, Inflammation Score:-2, Nutrition Score:4.2791304562403%

Nutrients (% of daily need)

Calories: 216.54kcal (10.83%), Fat: 11.59g (17.83%), Saturated Fat: 5.34g (33.37%), Carbohydrates: 26.66g (8.89%), Net Carbohydrates: 25.68g (9.34%), Sugar: 14.96g (16.62%), Cholesterol: 18.45mg (6.15%), Sodium: 73.6mg (3.2%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.04g (8.07%), Manganese: 0.21mg (10.72%), Copper: 0.2mg (9.81%), Selenium: 6.21µg (8.87%), Vitamin B1: 0.13mg (8.53%), Iron: 1.25mg (6.95%), Magnesium: 26.8mg (6.7%), Phosphorus: 66.85mg (6.69%), Folate: 24.54µg (6.14%), Vitamin B2: 0.08mg (4.57%), Vitamin B3: 0.79mg (3.93%), Fiber: 0.98g (3.92%), Calcium: 39.04mg (3.9%), Zinc: 0.58mg (3.88%), Vitamin K: 3.09µg (2.94%), Vitamin A: 120.03IU (2.4%), Vitamin B6: 0.04mg (2.17%), Potassium: 73.91mg (2.11%), Vitamin B5: 0.16mg (1.6%), Vitamin E: 0.19mg (1.27%)